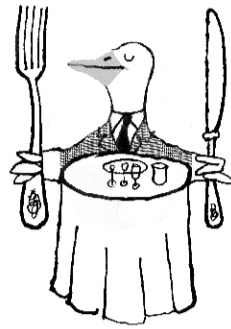


DÉJEUNER

{In four courses - 150€ per person}



EGG MYSTERY

Breadcrumbs roasted brioche, truffle velvety

JOHN DORY

Fish bones juice with Tamari sauce, aniseed carrot mousseline, cardamom zabaglione cream

EDGAR DUCKLING

Roasted with green herbs, pineapple ravioli, mango & coriander chutney, passion berries juice

CLEMENTINE FROM CORSICA

Crystallized chestnuts meringue, kalamansi sorbet



CHEESE SELECTION FROM ÎLE-DE-FRANCE

*Sainte-Colombe, Fromentellerie, Chalotterie, brebis de Cravent,
Grands Courbons, Tremblay & la Vallière farms - 37*

EXCEPTIONAL COMTÉ

*Thirty-six months aged
Granges Maillot, Badoz family - 23*

CRÊPES MADEMOISELLE TO SHARE

Raw milk pearls from la Chalotterie farm - 58



{Each has a favorite wine, but only our Head-Sommelier Victor Gonzalez will raise it and prepare it like it should}

RED WINES

HALF-BOTTLES

Pomerol, Château La Croix Toulifaut 2010
Côte-Rôtie, Jamet 2011

120
165

BOTTLES

Chambertin Clos de Bèze Grand Cru, Clair 1998
Saint Julien, Château Langoa Barton 2017
Menetou-Salon Les Cris, Pellé 2019
Cornas Brise Cailloux, Barret 2021

550
320
115
200

MAGNUMS

Côte-Rôtie, Burgaud 2009

405

WHITE WINES

HALF-BOTTLES

Corton Charlemagne, Latour 1997
Riesling, Clos Saint Landelin, Muré 2008

110
145

BOTTLES

Rully 1er Cru Meix Cadot, Dureuil Janthial 2017
Riesling Schlossberg Cuvée Ste Catherine, Weinbach 2011
Condrieu Côteau de Vernon, Vernay 2010
Vin de France, Maïla, Mirmanda 2020

175
205
455
85

MAGNUMS

Sancerre Les Romains, Vacheron 2020

510

CHÉF DE CUISINE

YANNICK FRANQUES

L'un des Meilleurs Ouvriers de France 2004

MENUS

{For the entire table}



TEMPS & SAISONS

{Au fil du temps, laissez le Chef vous surprendre & vous réjouir}

CINQ SERVICES

The season mood in five courses

360 € per person



RENOMMÉES

{Les Traditions d'aujourd'hui}

GOOSE FOIE GRAS

DES TROIS EMPEREURS

Truffle confit, Port jelly, clementine chutney

CAVIAR TOUR D'ARGENT

Egg cream & crusty buckwheat biscuit

WARM OYSTER BROLATTI STYLE

Grilled & frozen with a Viognier sauce

SOLE CARDINAL FILLET

Spinach & fresh herbs, lobster sauce

ROYAL-STYLE DUCKLING

Roasted celery fine mousse

CHARPINI PEAR

Bourbon vanilla crème brûlée, Williams sorbet

440 € per person



ENTRÉES

{Ou petits entremets}

LANGOUSTINES ROYALES

With futaba seeds, tongs sausage, bisque flavored with yuzu, smoked milk tartare - 135

GOOSE FOIE GRAS DES TROIS EMPEREURS

Truffle confit, tender Port jelly, clementine chutney - 145

PIKE QUENELLES ANDRÉ TERRAIL

Truffle sauce, Paris mushroom duxelle, shiitaké infusion - 90

SCALLOPS

Grilled, sorrel & citron velvety seasoned with sea trout eggs - 85

POISSONS & CRUSTACÉS

{L'art de la fraîcheur}

BLUE LOBSTER

Roasted with plum powder, onion cream, Swiss chard, tangy bisque - 125

LINE-CAUGHT TURBOT

Meunière with roasted seeds, watercress & roquette pesto, parmesan cheese emulsion - 135

RÔTS

{Pièces de résistance}

DUCKLING FRÉDÉRIC DELAIR

{for two people in two services}

*Roasted, prepared at the table, blood sauce, souffléed potatoes melting roasted leg, black sausage, Bearnaise sauce
Notre-Dame salad, offals in stew, Beluga lentils from Ile-de-France - 185€ per person*

MAZARINE DUCKLING

{for two people in two services}

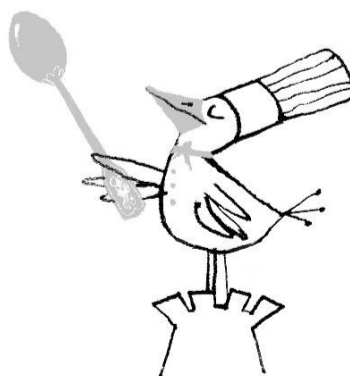
*Roasted with honey & spice crumble, glazed turnips with citrus fruit juice, red wine sauce
Confit duck leg, Maltese style sauce, salad & chickweed - 145€ per person*

EDGAR DUCKLING

Roasted with green herbs, pineapple ravioli, mango & coriander chutney, passion berries juice - 115

VENISON FROM ALSACE*

Roasted with pink berries, red cabbage & chestnuts confit, Hunter's sauce & fermented wild cranberries - 105



*“Commandez vos menus à l’avance...
La grande cuisine exige beaucoup de temps”*

*“S’il vous plaît d’ordonner, Madame, Monsieur,
... & nous laisser le soin de flatter votre goût”*

CHÉF DE CUISINE

YANNICK FRANQUES

L’Un des Meilleurs Ouvriers de France 2004

* Meats from France Prices VAT inclusive ** Fishes and shellfish from France

FROMAGES

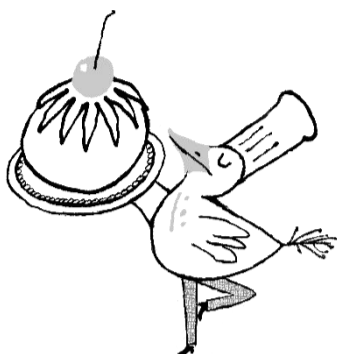
{Sélectionnés par notre Fromager}

CHEESE SELECTION FROM ÎLE-DE-FRANCE

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Grands Courbons, Tremblaye & la Vallière farms - 37*

EXCEPTIONAL COMTÉ

*Thirty-six months aged
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DESSERTS

{Tentations & délices à commander en début de repas}

CRÊPES MADEMOISELLE

*Raw milk pearl from la Chalotterie farm
For the entire table - 58€ per person*

VALTESSE SOUFFLEE

*With hazelnuts, lime sorbet
For two people - 42€ per person*

BLACK CHOCOLATE 72%

Nothing more than chocolate - 33€ per person

PINK LADY APPLE

*Tatin style, yuzu fleurette
32€ per person*

CHEF-PÂTISSIER
MOURAD TIMSIH



PANETERIE

{De notre boulangerie, la rue à traverser}

OUR TRADITIONAL BREAD

With your starters

FOCCACIA

CURCUMA & SESAME

SOURDOUGH BREAD & KHORASAN

With your main courses

LEAVEN BREAD,

CASHEW & THYME

BREAD WITH APRICOTS & HAZELNUTS

With your cheeses

CHEF-BOULANGER
KEVIN DERPISSE



SOIRÉE DE LA SAINT-SYLVESTRE

{780€ per person, drinks not included}

BLACK TRUFFLE

In zabaglione cream, simmered Jerusalem artichokes & hazelnut



THREE EMPEROR'S FOIE GRAS

Clementine chutney, fine port wine jelly



OSCETRA CAVIAR

And Dublin Bay prawn tartar, claws in kalamansi vinaigrette sauce



SCALLOPS

Grilled in their shells, walnut oil butternut, roasted bards juice



TURBOT

Dish cooked, powdered with sea plankton, samphire seeds gnochetis



CAPONED GUINEAFOWL

Roasted suprême, roasted celeri & hazelnut fine mousse, royal-style thigh



FOUGERUS CHEESE

Truffled



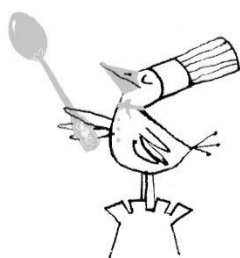
ROSÉ CHAMPAGNE

Grapefruit granular sorbet



MANDARIN

Delicious Mademoiselle cake



CHEF DE CUISINE

YANNICK FRANQUES

L'Un des Meilleurs Ouvriers de France 2004