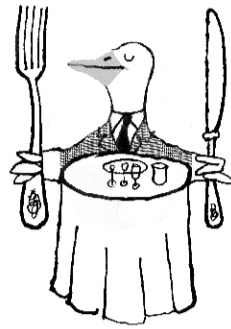


DÉJEUNER

{In four courses - 150€ per person}



EGG MYSTERY

Breadcrumbs roasted brioche, truffle velvety

JOHN DORY

Meunière with roasted seeds, watercress & rocket salad pesto, parmesan cheese emulsion

SEASONAL DUCKLING

Hibiscus powdered fillet, caillette & stewed shallots, whole grain mustard juice

COMICE PEAR

Belle-Hélène style, thin almond lace biscuit, vanilla ice cream, Tour d'Argent chocolate sauce



CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SELECTION

Our organic farms : Sainte-Colombe, Fromentellerie, Chalotterie, brebis de Cravent, Grands Courbons, Tremblaye & la Vallière - 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 120
Côte-Rôtie, Jamet 2011 165

BOTTLES

Chambertin Clos de Bèze Grand Cru, Clair 1998 550
Saint Julien, Château Langoa Barton 2017 320
Menetou-Salon Les Cris, Pellé 2019 115
Cornas Brise Cailloux, Barret 2021 200

MAGNUMS

Côte-Rôtie, Burgaud 2009 405

WHITE WINES

HALF-BOTTLES

Corton Charlemagne, Latour 1997 110
Riesling, Clos Saint Landelin, Muré 2008 145

BOTTLES

Rully 1er Cru Meix Cadot, Dureuil Janthial 2017 175
Riesling Schlossberg Cuvée Ste Catherine, Weinbach 2011 205
Condrieu Côteau de Vernon, Vernay 2010 455
Vin de France, Maïla, Mirmanda 2020 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, citrus chutney flavored with saffron

CAVIAR TOUR D'ARGENT

Potato blini, chives juice

WARM OYSTER BROLATTI STYLE

Grilled & frozen with a Viognier sauce

SOLE CARDINAL FILLET

Spinach & fresh herbs, lobster sauce

DUCKLING

In tournedos Rossini

CHARPINI PINEAPPLE

Vanilla cream, lime sorbet, Victoria rum sauce

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, citrus chutney flavored with saffron - 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

Fried, powdered with sea plankton, seeds & glasswort gnochetti - 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*

EDGAR DUCKLING

{for two people in two services}

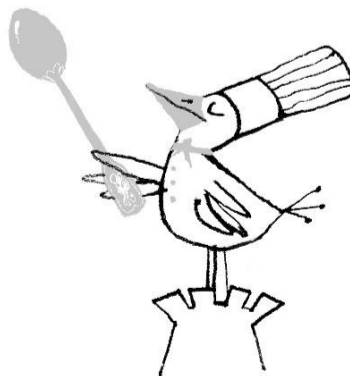
*Roasted with honey, pineapple ravioli, mango & coriander chutney, passion berries juice
Confit duck leg, hollandaise sauce with passion fruit juice, fine curled salad & chickweed - 145€ per person*

SEASONAL DUCKLING

Hibiscus powdered fillet, caillette & stewed shallots, whole grain mustard juice - 115

LAMB FROM LOZÈRE*

Grilled rack, shoulder flavoured with Byzantine spices, spinach with olive oil & anchovies, lemon juice - 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}

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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





TOUR D'ARGENT

P A R I S

February 14, 2024



LANGOUSTE DON CARLOS

Warm and cold, truffled salpicon

MYSTERY EGG

Brioche breadcrumbs, black truffle velvet

DANIEL SAINT STYLE TURBOT

Poached with dry Vermouth, spinach & watercress pesto

POULTRY OF TAUZIN

Smoked fillet, rattes potatoes, olives & capers, parsley sauce

FRESH PERCHE GOAT'S CHEESE

Truffle chutney

PASSION & VANILLA

Lovers' dessert



CHEF DE CUISINE
YANNICK FRANQUES

L'Un des Meilleurs Ouvriers de France 2004