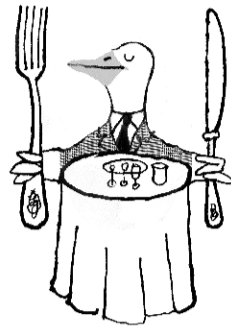


DÉJEUNER

{In four courses - 150€ per person}



PIKE-PERCH QUENELLES

Velvety watercress sauce, roasted hazelnut pesto, zabaglione cream with champagne

MONKFISH

Roasted, stuffed morel & stewed peas, broad beans with vermouth, black lemon sabayon

SEASONAL DUCKLING

Roasted with smoked almonds fillet, eggplant caviar with Greek yogurt, thigh stifado paštillas, molasses juice from Corinth

LEMON

Beaten egg white with zest, nashi pear poached in Ugandan Vanilla, basil sorbet



CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SELECTION

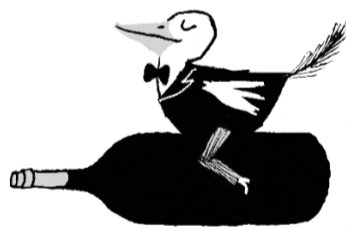
Our organic farms: Sainte-Colombe, Fromentellerie, Chalotterie, brebis de Cravent, Grands Courbons, Tremblaye & la Vallière - 37

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

Mercurey 1^{er} Cru Clos des Myglans, Faiveley 2015 80
Côte-Rôtie, Burgaud 2010 120

BOUTEILLES

Clos de Vougeot Grand Cru, Faiveley 1999 495
Saint-Emilion, Château Fleur Cardinale 2005 240
Côte Roannaise, Mayençat, Florent Thion 2021 75
Crozes-Hermitage, Les Saviaux, Le Vieux Mûrier 2020 125

MAGNUMS

Vin de France, Emilien, Le Puy 2017 315

WHITE WINES

HALF-BOTTLES

Corton-Charlemagne, Latour 1992 105
Condrieu, Coteau de Vernon, Vernay 2007 150

BOUTEILLES

Hautes-Côtes de Beaune Les Chevrières, Chancelier 2022 240
Pinot Gris Grand Cru Sonnenglaz 2007 150
Pessac-Léognan, Château Laville Haut-Brion 1998 490
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, caramelized onion chutney

CAVIAR TOUR D'ARGENT

Potato blini, chives juice

PIKE QUENELLE ANDRÉ TERRAIL

Truffle sauce, Paris mushroom duxelle

DANIEL SAINT SOLE FILLET

*Coarsely chopped tomatoes with thyme flower,
zabaglione cream with vermouth*

LA VALLIERE DUCKLING

In tournedos, green pepper sauce & thinly-shredded confit lemons

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-PERCH QUENELLES

Velvety watercress sauce, roasted hazelnut pesto, zabaglione cream with champagne - 88

GREEN & WHITE ASPARAGUS

Morels glazed with sunflower pralin, wild garlic zabaglione cream - 86

POISSONS & CRUSTACÉS

{L'art de la fraîcheur}

BLUE LOBSTER

Roasted in purple basil oil, stuffed zucchini flower with red bell peppers, crisp garlic, pine nuts & caper buds - 130

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 - 185€ per person

EDGAR DUCKLING

{for two people in two services}

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

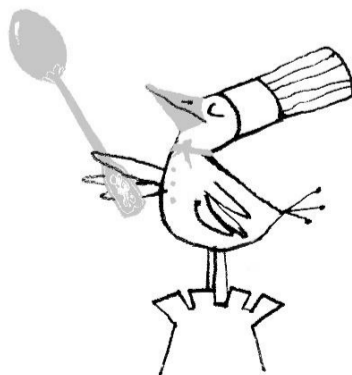
Confit duck leg, hollandaise sauce with passion fruit juice, fine curled salad & chickweed - 145€ per person

SEASONAL DUCKLING

Roasted with smoked almonds fillet, eggplant caviar with Greek yogurt, thigh stifado pastillas, molasses juice from Corinth - 116

BEEF

Roasted fillet in wild pepper from Macao, simmered beef tail kromesky fritter, glazed celery, blackberry juice & shiso vinegar - 109



*“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

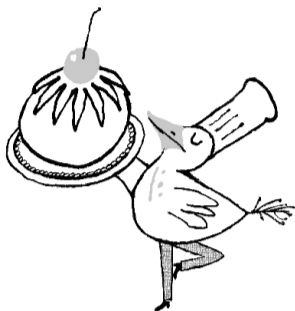
{Sélectionnés par notre Fromager}

CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SELECTION

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EXCEPTIONAL COMTÉ

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



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 SOUFFLÉ

*With dark chocolate, vanilla ice cream from Uganda
For two people - 42€ per person*

BLACK CHOCOLATE 72%

Nothing more than chocolate - 33€ per person

RHUBARB

*Poached in pomegranate juice, vanilla marmalade,
coconut ice cream - 32€ per person*

LEMON

*Beaten egg white with zest, nashi pear poached in Ugandan Vanilla,
basil sorbet - 30€ 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 DERPIERRE