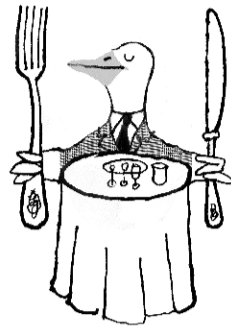


# DÉJEUNER

{In four courses - 150€ per person}



## PIKE-PERCH QUENELLES

*Topped with creamy burrata with basil oil, Green Zebra tomatoes velvety*

## MONKFISH

*Roasted, Stuffed morel & Stewed peas, broad beans with Vermouth, black lemon sabayon*

## SEASONAL DUCKLING

*Roasted with ginger, aniseed canary melon, green mango & cilantro chutney, Port wine juice*

## RASPBERRY

*Poached, coated in crispy lemon verbena meringue, Ugandan vanilla Chantilly cream*



## 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 1er 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, Trapet 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

*Buckwheat lace, white taramasalata & frosted grapefruit*

### PIKE QUENELLE ANDRÉ TERRAIL

*Truffle sauce, Paris mushroom duxelle*

### SULLY SOLE FILLET

*White wine sauce & emulsion of tomato zabaglione cream*

### LA VALLIÈRE DUCKLING

*In tournedos, green pepper sauce & thinly shredded confit lemon*

### CHARPINI CHERRIES

*Poached in Maraschino liqueur, vanilla & pistachios batter pudding,  
Morello cherries 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, citrus chutney flavored with saffron - 145*

## PIKE-PERCH QUENELLES

*Topped with creamy burrata with basil oil, velvety green zebra tomatoes - 88*

## TOMATOES

*Green zebra tartare with olive purée, Burrata Chantilly cream with basil oil, powdered with smoked almonds - 85*

# POISSONS & CRUSTACÉS

{L'art de la fraîcheur}

## BLUE LOBSTER

*Roasted in purple basil oil, Stuffed zucchini flower, bisque with red bell peppers, crispy 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*

*Roasted thighs, crisp gizzards and tarragon tartlet, Bearnaise sauce - 185€ per person*

## EDGAR DUCKLING

*{for two people in two services}*

*Roasted with almonds, eggplant & Kalamata olives caviar, molasses juice from Corinth*

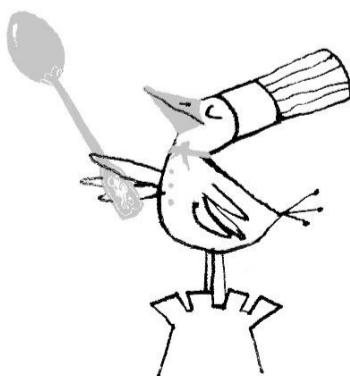
*Thigh sfifado pastilla pie, feta cheese with wild oregano - 145€ per person*

## SEASONAL DUCKLING

*Roasted with ginger, aniseed canary melon, green mango & cilantro chutney, Port wine juice - 116*

## BEEF

*Roasted fillet in wild pepper from Macao, simmered beef tail, 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

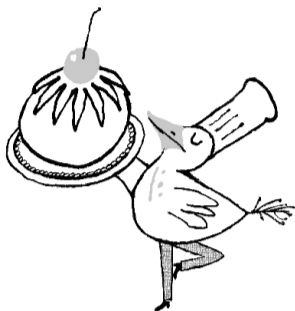
*{Sélectionnés par notre Fromager}*

## CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SELECTION

*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*



# 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

*Blackcurrant, biscuit moistened with kirsch,  
Ugandan vanilla ice cream  
For two people - 42€ per person*

## BLACK CHOCOLATE 72%

*Nothing more than chocolate - 33€ per person*

## STRAWBERRY

*Macerated in icy mint, crisp lace biscuit, wild strawberry sorbet  
32€ per person*

## RASPBERRY

*Poached, coated in crispy lemon verbena meringue,  
Ugandan vanilla Chantilly cream - 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