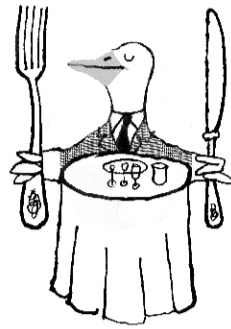


DÉJEUNER

{In four courses - 160€ per person}



PIKE-PERCH QUENELLES

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

AMBERJACK

Seized in sesame oil, split peas hummus with lime, Colonnata bacon & squid with smoked herbs

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

Saint-Estèphe, Château de Pez 2009 135
Côte-Rôtie, Burgaud 2010 120

BOTTLES

Clos de Vougeot Grand Cru, Faiveley 1999 495
Saint-Emilion, Château Fleur Cardinale 2005 240
Chinon Tradition, Philippe Alliet 2021 80
Crozes-Hermitage, Les Entrefaux 2021 100

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

BOTTLES

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

380€ 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

Green pepper sauce & thinly shredded confit lemon

FLAMED PEACH

With the spirit of wild raspberries, orange blossom cake

450€ 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

Watercress velvety, roasted hazelnut pesto, zabaglione cream with champagne - 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

DUCKLING WITH THE SCENTS OF ATHENS

{for two people in two services}

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

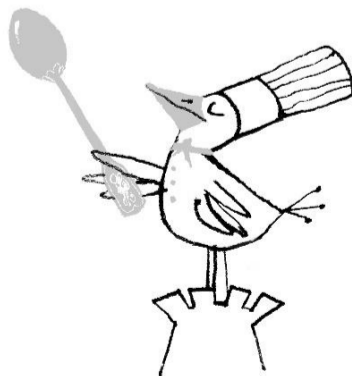
Thigh stifado pastilla pie, feta cheese with wild oregano - 145€ per person

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

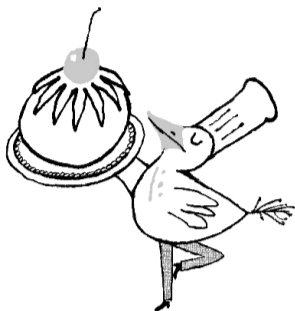
{Sélectionnés par notre Fromager}

CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SÉLECTION

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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 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 pure sea salt or with roasded seeds

LEAVEN BREAD, CASHEW & THYME

BREAD WITH APRICOTS & HAZELNUTS

With your cheeses

CHEF-BOULANGER

KEVIN DERPIERRE