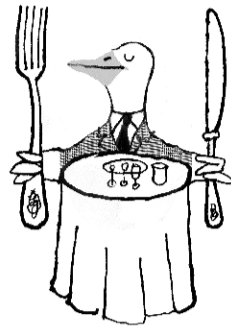


# DÉJEUNER

{In four courses - 160€ per person}



## PIKE-PERCH QUENELLES

*Coated with celery stalk sauce, mussels broth roasted in nori oil*

## LINE-FISHED BASS

*Preserved in aniseed oil, slightly seized grated fennel, sausage seasoned with olive purée, Parisian Paštis sauce*

## SEASONAL DUCKLING

*Supreme powdered with hazelnut, cauliflower semolina with browned butter, pickled romanesco & lime*

## FIG

*Roasted with spiced honey, argan oil ice cream, brewed fig tree leaves 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

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  
Côtes du Roussillon blanc, 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*

### QUENELLE IN CHAMPAGNE ZABAGLIONE CREAM

*Watercress with roasted hazelnut pesto sauce*

### SULLY SOLE FILLET

*White wine sauce & emulsion of tomato zabaglione cream*

### STUFFED DUCK ROLL

*With smoked foie gras, whole grain mustard sauce*

### BABA

*With rum, mango and saffron sorbet, vanilla cream*

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, Port jelly, caramelized onion chutney - 145*

## PIKE QUENELLE ANDRÉ TERRAIL

*Truffle sauce, Paris mushroom duxelle - 94*

## OYSTER

*Tartare-style with curry oil, broccoli & lime Chantilly cream, iodized skim with chives - 88*

# 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*

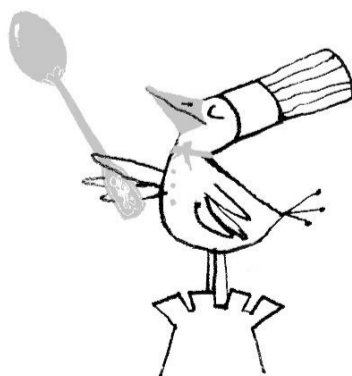
*Thigh stifado pastilla pie, feta cheese with wild oregano - 145€ per person*

## SEASONAL DUCKLING

*Supreme powdered with hazelnut, cauliflower semolina with browned butter, pickled romanesco & lime - 116*

## BEEF

*Fillet roasted with shallots, millefeuille layering of fingerling potatoes, three peppers sauce - 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

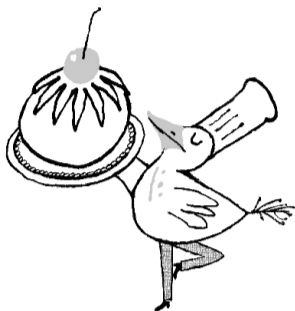
*{Sélectionnés par notre Fromager}*

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

*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*

## APPLE

*Tenderly cooked with cider, lace crepe with muscovado sugar,  
Ugandan vanilla ice cream - 30€ per person*

## FIG

*Roasted with spiced honey, argan oil ice cream,  
brewed fig tree leaves sauce - 32€ 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