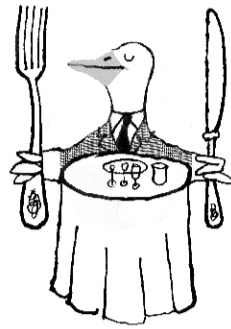


DÉJEUNER

{In four courses - 160€ per person}



PIKE-PERCH QUENELLES

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

SCALLOPS

Topped with a roasted seeds cracknel biscuit, Jerusalem artichokes cream with lemon & parsley sauce

CHARLIE CHAPLIN DUCKLING

Supreme rubbed with Tien Phuoc pepper, Pakchoi cabbage with lime & ginger

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

Pomerol, Château Bellegrave 2010 120
Châteauneuf-du-Pape, Château de Beaucastel 2008 170

BOTTLES

Clos de Vougeot Grand Cru, Faiveley 1999 495
Saint-Julien, Château Langoa Barton 2012 335
Crozes-Hermitage, Les Entrefaux 2021 100
Menetou-Salon Morogues, Henry Pellé 2020 90

MAGNUMS

Collioure Quadratur, Coume del Mas 2016 385

WHITE WINES

HALF-BOTTLES

Beaune 1^{er} Cru Grèves Le Clos Blanc, Jadot 1999 170
Riesling Cuvée Colette, Weinbach 2014 90

BOTTLES

Hautes-Côtes de Beaune Les Chevrières, Chancelier 2022 240
Pessac-Léognan, Château Laville Haut-Brion 1998 490
Pinot Gris Grand Cru Kirchberg, Kientzler 2004 155
Côtes du Roussillon, Mirmanda 2020 145

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

ROYAL-STYLE DUCKLING

Marmalade & roasted celeriac cream

EXOTIC ICED MERINGUE CAKE

Roasted coconut cream, passion fruit sorbet

450€ per person



ENTRÉES

{Ou petits entremets}

DUBLIN BAY PRAWN

Roasted with futaba seeds, yuzu emulsion, zabaglione cream with shell butter - 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

With butternut squash in verjuice, drizzled with a squash oil bisque - 130

LINE-CAUGHT BASS

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

ORANGETTES DUCKLING

{for two people in two services}

Roasted with cocoa nibs, celeriac fine mousse, bitter oranges sauce

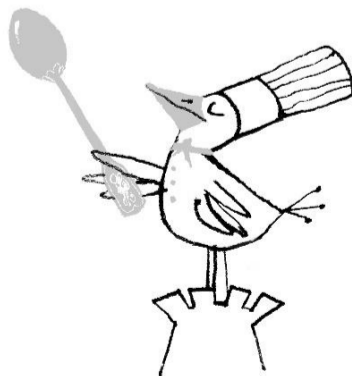
Cocoa beans husk clear soup, grilled thigh stuffed with foie gras - 145€ per person

CHARLIE CHAPLIN DUCKLING

Supreme rubbed with Tien Phuoc pepper, Pakchoï cabbage with lime & ginger - 116

BEEF

Fillet roasted with macao pepper, millefeuille layering of fingerling potatoes with truffled butter, Périgourdine 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

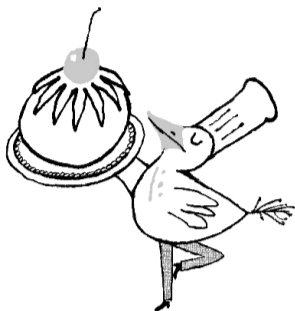
{Sélectionnés par notre Fromager}

CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SÉLECTION

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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

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 roasted seeds

LEAVEN BREAD, CASHEW & THYME

BREAD WITH APRICOTS & HAZELNUTS

With your cheeses

CHEF-BOULANGER

KEVIN DERPIERRE