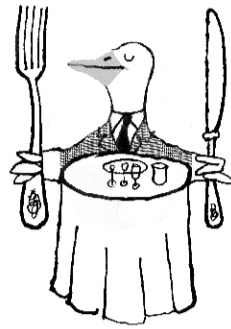


# DÉJEUNER

{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*

## SEASONAL DUCKLING

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

## PEAR

*Roasted with slightly lemony sunflower honey, Tonka bean ice cream*



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

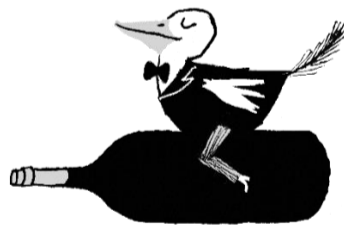
*Our organic farms : Sainte-Colombe, Fromentellerie, Chalotterie, brebis de Cravent, Grands Courbons, Tremblaye & la Vallière - 37*

## 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

Pomerol, Château Bellegrave 2010 130  
Châteauneuf-du-Pape, Château de Beaucastel 2008 170

### BOTTLES

Clos de Vougeot Grand Cru, Faiveley 1999 495  
Saint-Julien, Château Langoa Barton 2012 350  
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<sup>er</sup> 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 550  
Pinot Gris Grand Cru Kirchberg, Kientzler 2004 155  
Côtes du Roussillon, Mirmanda 2020 145

### MAGNUMS

Sancerre, Vacheron 2021 280

## 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*

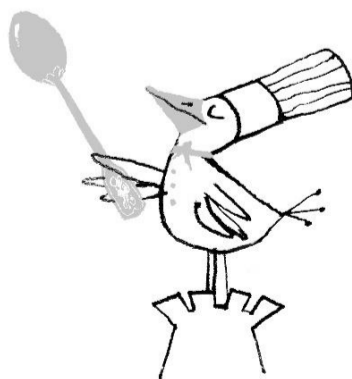
*Cocoa beans husk clear soup, grilled thigh stuffed with foie gras - 145€ per person*

## SEASONAL DUCKLING

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

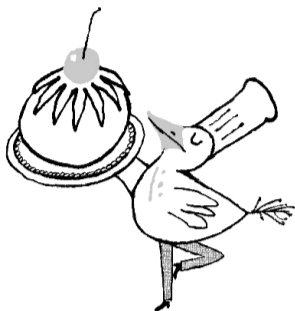
*{Sélectionnés par notre Fromager}*

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

*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

*With candied orange, biscuit soaked in Grand Marnier,  
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*

## PEAR

*Roasted with slightly lemony sunflower honey,  
tonka bean ice cream - 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