



## AN HOMAGE TO NOTRE-DAME

DECEMBER 10 - 14, 2024

*This exclusive menu designed by Chef Yannick Franques is a tribute to the Paris we are rediscovering and to our most faithful neighbour, Notre-Dame Cathedral.*

*The painting "Roses Blanches pour Paris" was created in 1969 by Bernard Cathelin (Claude Terrail's cousin) in his studio on the 4th floor of the Tour d'Argent, a famous Parisian institution. The work evokes the purity and love symbolized by the white roses, as well as the spirituality and serenity you feel when you enter the Cathedral.*



### TOUR D'ARGENT

QUAI DE LA TOURNELLE  
PARIS



## TOUR D'ARGENT ROSE WINDOW CAVIAR

*Our exceptional caviar pays homage to the magnificence of the stained glass  
rose windows that illuminate the Cathedral*



## CARDINAL QUENELLE

*The red sauce of our recipe evokes the color of the cassocks worn by the cardinals*



## SULLY SOLE FILLET

*This recipe stems from the historic legacy of la Tour d'Argent, and pays homage to the bishop  
Maurice de Sully, who laid the first stone of the Notre-Dame cathedral in 1163*



## CLOVIS DUCK

*Our famous duck bears the name of Clovis, King of the Franks  
who initiated the project of building Notre-Dame*



## GOOSE FOIE GRAS DES TROIS EMPEREURS

*Created in 1867 after a memorable dinner that brought together three renowned emperors,  
our iconic recipe makes the connection between yesterday's and today's history.*



## NOTRE-DAME SOUFFLÉ WITH CITRUS FRUITS

*A gourmet homage to our famous neighbor and to the spectacular sight  
she offers our guests everyday*

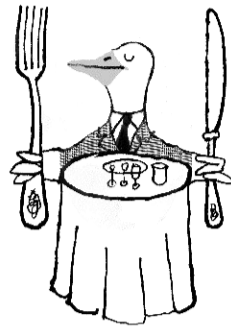


## LEMON CELESTINE FINANCIERS CAKE

*Delicious sweets that will transport you to cloud nine.*

# 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
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## 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
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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

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## EXCEPTIONAL COMTÉ

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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

*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