



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*

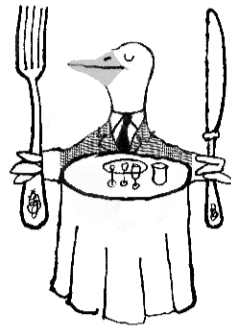


LEMON CELESTINE FINANCIERS CAKE

Delicious sweets that will transport you to cloud nine.

DÉJEUNER

{In four courses - 160€ per person}



EGG MYSTERY

Beaten egg whites, toasted brioche breadcrumbs, fine mousse of roasted celeriac, truffle shavings

SCALLOPS

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

SEASONAL DUCKLING

Supreme with Assam pepper, red cabbage and chestnut confit, grand veneur sauce

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 520
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^{er} Cru Grèves Le Clos Blanc, Jadot 1999 175
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, Sauternes wine 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, Sauternes wine jelly, caramelized onion chutney - 145

PIKE QUENELLE ANDRÉ TERRAIL

Truffle sauce, Paris mushroom duxelle - 94

HARE SOUP

With green pepper from Madagascar, foie gras ravioli, grapes macerated in fine champagne cognac - 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 olive oil, mashed fingerling potatoes and smoked eel, mussels broth with roasted nori - 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

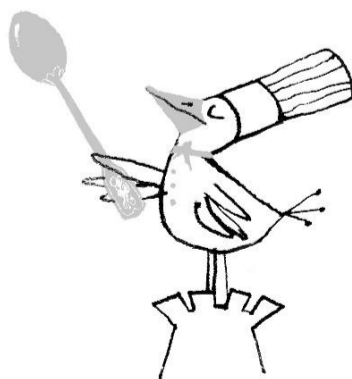
Cocoa beans husk clear soup, grilled thigh stuffed with foie gras - 145€ per person

SEASONAL DUCKLING

Supreme with Assam pepper, red cabbage and chestnut confit, Grand Veneur sauce - 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

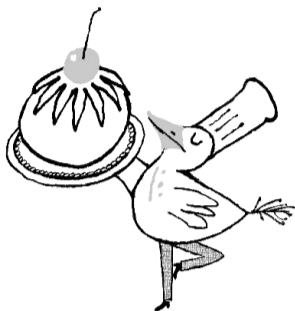
{Sélectionnés par notre Fromager}

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

*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*

31.12.2024

ST. SYLVESTRE

PRÉLUDES



BELON OYSTER

Overjoyed with champagne



DUBLIN BAY PRAWN

Strolling along the Seine



PUDDING-STYLE LOBSTER

"la Belle Aissée" with caviar



SOLE

Madame de Parabère accompanied by Belle de Fontenay potatoes



CHAPON TOUR D'ARGENT

Claudius Burdel truffle ragout



FOIE GRAS

By the spoon, Old Port jelly, Muguette salad



TRUFFLED CHEESE

from Isle de France



MIGNARDISES



MIDNIGHT'S DESSERT

