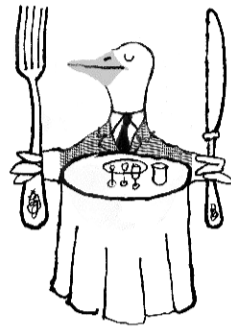


VALENTINE'S DAY MENU

{620€ per person}

A wine pairing at 380€ per person can complement your menu.



LOBSTER BISQUE

With spices

THE MYSTERY EGG

Entwined with black truffle

MY LITTLE FRIED WHITING

En neige, épinards, sauce Cardinale

PILLOW TO SHARE

Duck with green pepper

SWEETNESS FROM FONTAINEBLEAU

Crispy honey tile

L'AMOUR TOUJOURS

Caramelized apple with pink pralines

CHÉF DE CUISINE

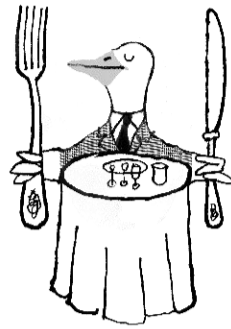
YANNICK FRANQUES

L'un des Meilleurs Ouvriers de France 2004

* Viandes d'origine Française Prix en euros TTC ** Poissons & crustacés pêche française

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

Saint-Estèphe, Château de Pez 2010 180
Châteauneuf-du-Pape, Vieux-Télégraphe 2012 140

BOTTLES

Corton Clos du Roi Grand Cru, Guyon 1999 340
Saint-Julien, Château Langoa Barton 2012 350
Côtes de Provence L'Agachon, Clos de L'Ours 2021 155
Côte Roannaise Eclat de Granite, Serol 2021 75

MAGNUMS

Collioure Quadratur, Coume del Mas 2016 385

WHITE WINES

HALF-BOTTLES

Beaune 1^{er} Cru Grèves Le Clos Blanc, Jadot 2002 175
Sancerre, Vacheron 2022 110

BOTTLES

Macon-Village Les Sardines, Denogent 2021 150
Condrieu Vertige, Cuilleron 2009 390
Pinot Gris Grand Cru Altenbourg, Weinbach 2006 230
Côtes du Roussillon, Mirmanda 2020 145

MAGNUMS

Bourgogne, Heitz 2021 350

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

TOUR D'ARGENT CAVIAR

Buckwheat, white taramasalata & frosted grapefruit

CARDINAL QUENELLE

Tetragone with hazelnut butter, lobster 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

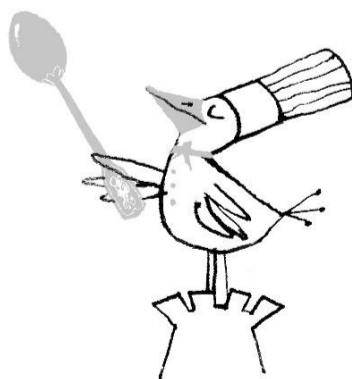
Cocoa beans husk clear soup, grilled thigh stuffed with foie gras - 145€ per person

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

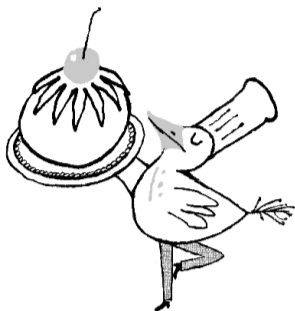
{Sélectionnés par notre Fromager}

CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SÉLECTION

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

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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