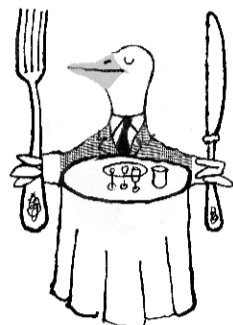


FOUR HANDS LUNCH MENU

SAVOY HELSINKI X TOUR D'ARGENT

Cheffe Helena Puolakka x Chef Yannick Franques

{In four courses - 165€ per person}



PARIS HELSINKI

Buckwheat chou, whitefish eggs, lightly smoked raw cream

SALMON QUENELLE

Topped with dill cream, creamy Lobikeitto

WILD REINDEER FROM LAPLAND

Roasted with fir oil, yellow Sodankyla turnip, Grand Veneur sauce

FLEUR DE VANILLE

With puffed rice chips, arctic blackberry sorbet



{Each has a favorite wine, but only our Head-Sommelier Victor Gonzalez will raise it and prepare it like it should}

WHITE WINES

HALF-BOTTLES

Puligny-Montrachet 1er Clos de la Garenne, Jadot
Sancerre, Vacheron 2022

175
110

BOTTLES

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

150
390
230
145

MAGNUMS

Bourgogne, Heitz 2021

350

RED WINES

HALF-BOTTLES

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

180
140

BOTTLES

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

340
350
155
75

MAGNUMS

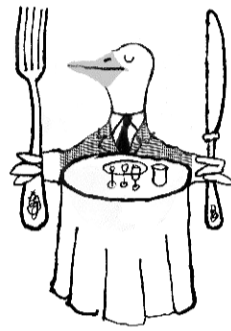
Collioure Quadratur, Coume del Mas 2016

385

FOUR HANDS DINNER MENU SAVOY HELSINKI X TOUR D'ARGENT

Cheffe Helena Puolakka x Chef Yannick Franques

{In seven courses - 385€ per person}



DUCKLING GALANTINE

With pistachios, sliced juice, barberry vinaigrette

PARIS HELSINKI

Buckwheat chou, whitefish eggs, lightly smoked raw cream

ZANDER PELMENI

Mannerheim style, enhanced with horseradish, mushrooms consommé

SALMON QUENELLE

Topped with dill cream, creamy Lobikeitto

WILD REINDEER FROM LAPLAND

Roasted with fir oil, yellow Sodankyla turnip, Grand Veneur sauce

SAVOY BLUE "7 MONTHS", PIPARKAKKU & QUINCE JAM

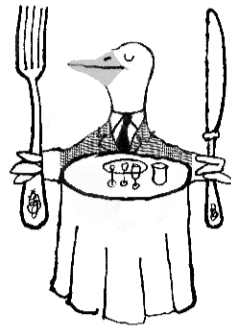
"18 months" Comté, toasted bread with dried fruits

SOUFFLÉ

With Arctic blackberries, vanilla ice cream

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 powdered with nuts, ratte potatoes with smoked bacon, horseradish juice

HAZELNUT FROM PIÉMONT

Like a soufflé, Babibé 46% milk chocolate 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}

WHITE WINES

HALF-BOTTLES

Puligny-Montrachet 1^{er} Cru Clos de la Garenne, Jadot 1997 165
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

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

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

DUCK PIE

Lettuce cream with green pepper oil

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 - 140

GOOSE FOIE GRAS DES TROIS EMPEREURS

Truffle confit, Sauternes wine jelly, caramelized onion chutney - 145

PIKE QUENELLE ANDRÉ TERRAIL

Truffle sauce, Paris mushroom duxelle - 97

LOBSTER BISQUE

With spices, claws in shiso leaf lacquered with coral butter - 115

POISSONS & CRUSTACÉS

{L'art de la fraîcheur}

TURBOT

Velvet of wild chicory, Grenoble-style eel and samphire, iodized salad - 145

LINE-CAUGHT BASS

Pan-fried, creamy saffron sauce from Île-de-France, cauliflower & toasted almonds - 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

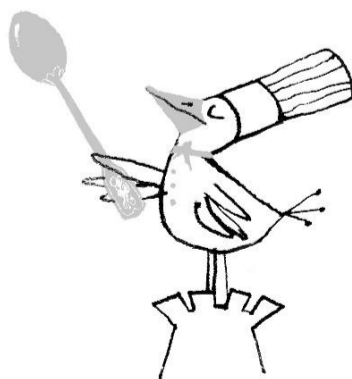
Cocoa beans husk clear soup, grilled thigh stuffed with foie gras - 145€ per person

SEASONAL DUCKLING

Supreme powdered with nuts, ratte potatoes with smoked bacon, horseradish juice - 125

BEEF

Fillet roasted with Macao pepper, millefeuille layering of fingerling potatoes with truffled butter, Périgourdine sauce - 115



*“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

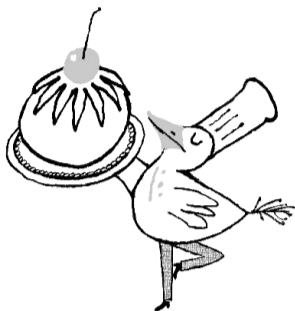
{Sélectionnés par notre Fromager}

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 - 38€ per person

SUNFLOWER HONEY

In light mousse, marmalade & lemon zest sorbet - 33€ per person

HAZELNUT FROM PIÉMONT

Like a soufflé, Babibé 46% milk chocolate ice cream - 35€ 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