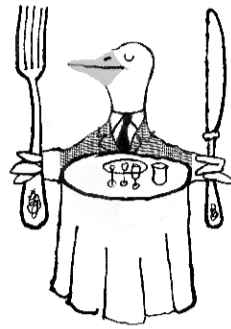


# DÉJEUNER

{In four courses - 165€ 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<sup>er</sup> 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*

390€ 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*

480€ 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*

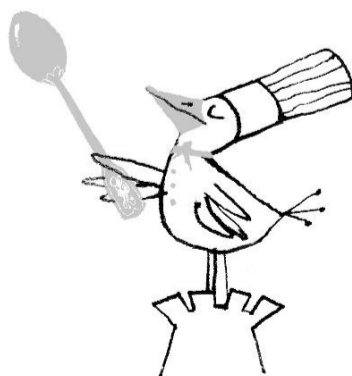
*Cocoa beans husk clear soup, grilled thigh stuffed with foie gras - 145€ per person*

## 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}*

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## 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