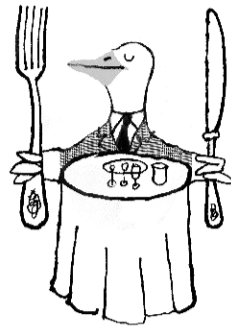


DÉJEUNER

{In four courses - 165€ per person}



GREEN ASPARAGUS

Steamed, wild garlic Toum sauce & Taggiasche olive crumbles

SCATE WING

Topped Fried, white butter sauce with marine plankton & brandade from Nîmes

SEASONAL DUCKLING

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

VANILLA FLOWER

Muscovado whipped egg white, milk tapioca & Ugandan 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

Beaune 1^{er} Cru Grèves, Jadot 2010 155
Riesling Cuvée Frédéric Emile, Trimbach 2002 130

BOTTLES

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

MAGNUMS

Sancerre, Vacheron 2021 280

RED WINES

HALF-BOTTLES

Saint-Émilion, Château Haut-Sarpe 2016 130
Châteauneuf-du-Pape, Vieux-Télégraphe 2012 140

BOTTLES

Beaune 1^{er} Cru Boucherottes, Heitz 2020 280
Saint-Julien, Château Langoa Barton 2012 350
Crozes-Hermitage, Combiér 2021 135
Bourgueil Jour de Soif, Bel Air 2023 110

MAGNUMS

Châteauneuf-du-Pape Tradition, Janasse 2006 405

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

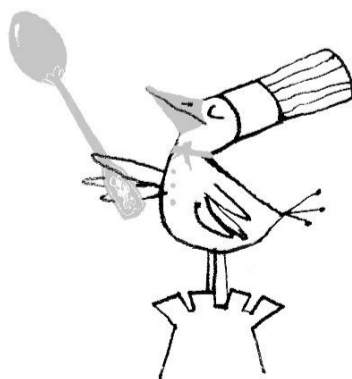
Cocoa beans husk clear soup, grilled thigh stuffed with foie gras - 145€ per person

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

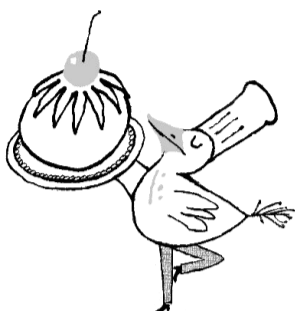
{Sélectionnés par notre Fromager}

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 - 38€ per person

SUNFLOWER HONEY

In light mousse, marmalade & lemon zest sorbet - 35€ per person

VANILLA FLOWER

*Muskovado egg white,
milk tapioka & Ugandan ice cream - 36€ 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