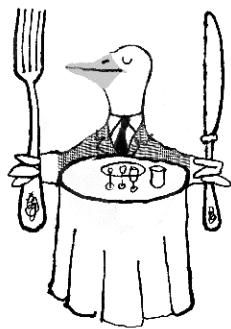


DÉJEUNER

{In four courses - 165€ per person}



GREEN ASPARAGUS

Steamed, wild garlic Toum sauce & Taggiasche olive crumbles

SKATE WING

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

SEASONAL DUCKLING

Glazed breast with red berries pulp, creamy polenta & bell pepper purée, redcurrant juice

TULAMEEN RASPBERRY

Roasted coconut mousse, tanguy sorbet



CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SELECTION

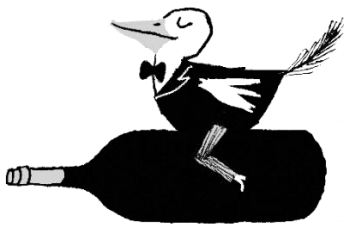
Our organic farms : Sainte-Colombe, Fromentellerie, Chalotterie, brebis de Cravent,
Grands Courbons, Tremblaye & la Vallière - 37

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, Carillon 2007	180
Pinot Gris Grand Cru Altenbourg, Weinbach 2005	130

BOTTLES

Pouilly-Vinzelles Les Longeays, Thibert 2018	220
Condrieu Deponcins, Villard 2011	250
Riesling Comtes d'Eguisheim, Léon Beyer 2010	180
Côtes du Roussillon, Mirmanda 2020	145

MAGNUMS

Sancerre, Vacheron 2021	280
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RED WINES

HALF-BOTTLES

Saint-Émilion, Château Haut-Sarpe 2016	130
Châteauneuf-du-Pape, Château de Beaucastel 2006	180

BOTTLES

Beaune 1 ^{er} Cru Boucherottes, Heitz 2020	280
Saint-Julien, Château Langoa Barton 2014	320
Crozes-Hermitage Cap Nord, Combiér 2021	160
Bourgueil Jour de Soif, Bel Air 2023	110

MAGNUMS

Pomerol, Château Bellegrave 2005	560
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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}

FOIE GRAS DES TROIS EMPEREURS

*Truffle confit, Sauternes wine jelly,
apricot chutney with rosemary needles from our rooftop*

TOUR D'ARGENT CAVIAR

Cheesecake & condiments

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

PINEAPPLE CHARPINI

Like a "crème brûlée"

480€ per person



ENTRÉES

{Ou petits entremets}

DUBLIN BAY PRAWN

Sprinkled with sesame seeds, carrot & yuzu velvety, wild fennel tartare - 140

FOIE GRAS DES TROIS EMPEREURS

Truffle confit, Sauternes wine jelly, apricot chutney with rosemary needles from our rooftop - 145

PIKE QUENELLE ANDRÉ TERRAIL

Truffle sauce, Paris mushroom duxelle - 97

LOBSTER BISQUE

Served iced, white peach confit with thyme, pearl barley in coral butter - 120

POISSONS & CRUSTACÉS

{L'art de la fraîcheur}

TURBOT « DE PETIT BATEAU »

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

JOHN DORY FROM OUR COAST

Cooked in green zebra tomato juice, eggplant caviar with marjoram & basil - 135

RÔTS

{Pièces de résistance}

DUCKLING FRÉDÉRIC DELAIR

{for two people in two services}

Roasted, prepared at the table, blood sauce, souffléed potatoes

Grilled legs, crisp gizzards and tarragon tartlet, Bearnaise sauce - 195€ per person

DUCKLING WITH OLIVES

{for two people in two services}

Roasted with tapenade, zucchini flower with black garlic, pearl juice with olive oil

Grilled leg, zucchini cannelloni, basil vinaigrette & pistachio - 155€ per person

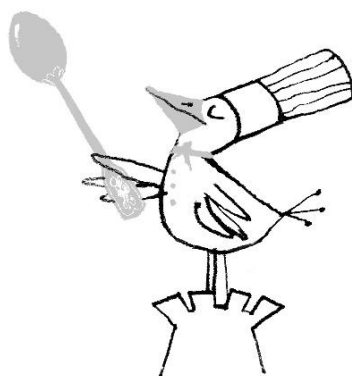
SEASONAL DUCKLING

Glazed breast with red berries pulp, creamy polenta & bell pepper purée, redcurrant juice - 135

FREE RANGE BEEF FROM AUBRAC

Rubbed with Phu Quoc, grilled smoked tongue pastrami, pistou mousseline, anchovy fritter - 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”

CHEF DE CUISINE

YANNICK FRANQUES

L’Un des Meilleurs Ouvriers de France 2004

* Meats from France Prices VAT inclusive ** Fishes and shellfish from France

FROMAGES

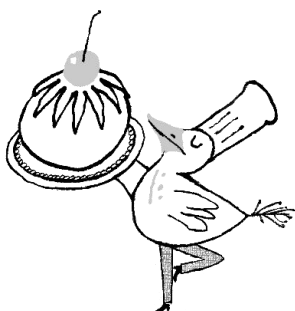
{Sélectionnés par notre Fromager}

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 blackcurrant & vanilla ice cream,
biscuit soaked in Maraschino
For two people - 42€ per person*

BLACK CHOCOLATE 72%

Nothing more than chocolate - 38€ per person

TULAMEEN RASBERRY

Roasted coconut mousse, tanguy sorbet - 35€ per person

CIFLORETTE STRAWBERRY

*Like a charlotte,
wild strawberry coulis, basil sorbet - 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

SOURDOUGH BREAD WITH CASHEW & THYME, BREAD WITH APRICOTS & HAZELNUTS

With your cheeses

CHEF-BOULANGER
KEVIN DERPIERRE