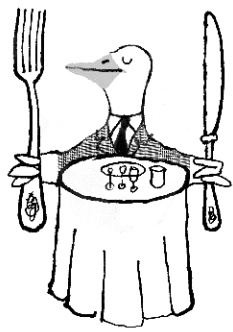


DÉJEUNER

{In four courses - 165€ per person}



SAINT-VINCENT TOMATOES

Basil oil velvety, fine pineapple shavings, iced stracciatella

CROWNED AMBERJACK

Teppanyaki style, avocado mousseline with tomatillo juice, ponzu vinaigrette with sesame oil

SEASONAL DUCKLING

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

TULAMEEN RASPBERRY

Roasted coconut mousse, tangy raspberry 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

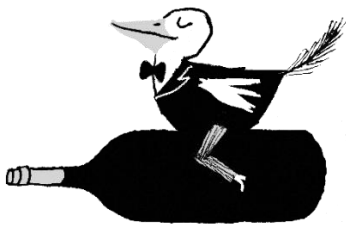
Thirty-six months aged

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

RED WINES

HALF-BOTTLES

Pernand-Vergelesses Clos de la Croix de Pierre, Jadot 2009	90
Pinot Gris 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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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, Combier 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 leg, 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

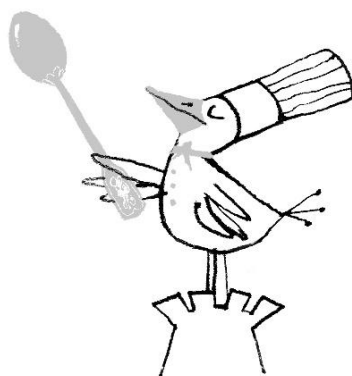
SEASONAL DUCKLING

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

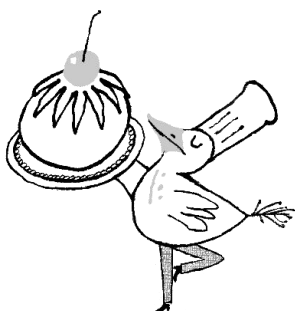
{Sélectionnés par notre Fromager}

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