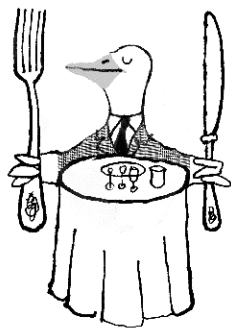


DÉJEUNER

{In four courses - 165€ per person}



CEPES MUSHROOMS FROM CORRÈZE

Confit in garlic butter & roasted corn, flat leaf parsley oil broth

CROWNED AMBERJACK

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

MAZARINE DUCKLING

Roasted with ginger and honey, carrot tops glazed in bitter orange juice, bigarade sauce

FIG FROM SOLLIES

Roasted in sesame oil, tonka ice cream, fresh tangy sauce



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

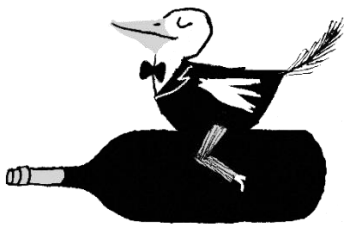
Thirty-six months aged

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

Rully 1 ^{er} cru Pucelle, Jacqueson 2015	75
Pinot Gris Altenbourg Moelleux, Weinbach 2005	130

BOTTLES

Pouilly-Vinzelles Les Longeays, Thibert 2018	220
Saint-Joseph Saut de l'Ange, Pierre-Jean Villa 2023	250
Riesling Comtes d'Eguisheim, Léon Beyer 2010	215
Saumur Brézé Clos du Midi, Arnaud Lambert 2023	120

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	345
Saint-Julien, Château Langoa Barton 2014	320
Crozes-Hermitage Cap Nord, Combiér 2021	160
Chinon Les Grézeaux, Baudry 2022	120

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,
mango 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

With green pepper

CHARPINI

Like a "crème brûlée"

480€ per person



ENTRÉES

{Ou petits entremets}

LANGOUSTINES

Creamy smoked shell sauce, tortellini flavored with lime - 140

FOIE GRAS DES TROIS EMPEREURS

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

PIKE QUENELLE ANDRÉ TERRAIL

Truffle sauce, Paris mushroom duxelle - 97

LOBSTER BISQUE

Flavored with galanga, glazed butternut & roasted pumpkin seeds - 120

POISSONS & CRUSTACÉS

{L'art de la fraîcheur}

TURBOT DE PETIT BATEAU

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

JOHN DORY FROM OUR COAST

Roasted in brown butter, Jerusalem artichokes glazed with truffle jus, chicken sauce - 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 GRAPES

{for two people in two services}

Calvados flambé, braised endive & toasted almonds, petimezi jus

Smoked leg with vine shoots, bulgur with spices & currants, creamy Calvados jus - 155€ per person

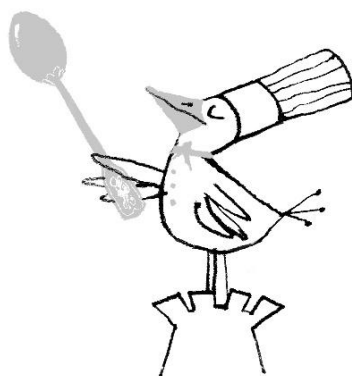
MAZARINE DUCKLING

Roasted with ginger and honey, carrot tops glazed in bitter orange juice, bigarade sauce - 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”*

CHÊF DE CUISINE

YANNICK FRANQUES

L’Un des Meilleurs Ouvriers de France 2004

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

FROMAGES

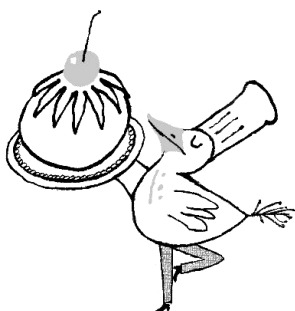
{Sélectionnés par notre Fromager}

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

FIG

*Roasted in sesame oil, tonka ice cream,
fresh tangy sauce - 35€ per person*

SUNFLOWER HONEY

In light mousse, marmalade & lemon zest 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