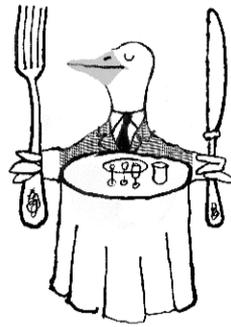


DÉJEUNER

{In four courses - 165€ per person}



CEPES MUSHROOMS FROM CORRÈZE

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

CROWNED AMBERJACK

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

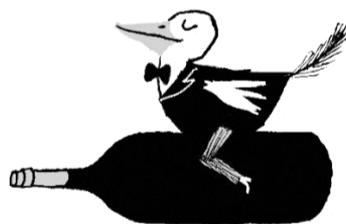
*Our organic farms : Sainte-Colombe, Fromentellerie, Chalotterie, brebis de Cravent,
Grands Courbons, Tremblaye & la Vallière - 37*

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

Pernand-Vergelesses Clos de la Croix de Pierre, Jadot 2009 90
Pinot Gris Altenbourg Moelleux, 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

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
Chinon Les Grézeaux, Baudry 2022 120

MAGNUMS

Pomerol, Château Bellegrave 2005 560

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

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, mango 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*

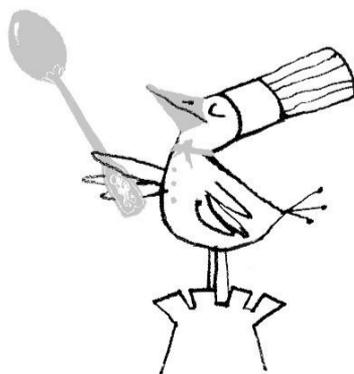
MAZARINE DUCKLING

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”*

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

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*