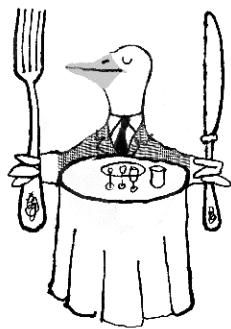


DÉJEUNER

{In four courses - 165€ per person}



EGG MYSTERY

Beaten egg whites, toasted brioche breadcrumbs, fine mousse of roasted celeriac, truffle shavings

SCALLOPS

Teppanyaki-style, gnocchi with thick cream & Avruga caviar, silver sorrel velvety

MAZARINE DUCKLING

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

DOYENNÉ DU COMICE PEAR

Raw, roasted, smoked tea sorbet, candied chestnut emulsion, tangy jus



CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SELECTION

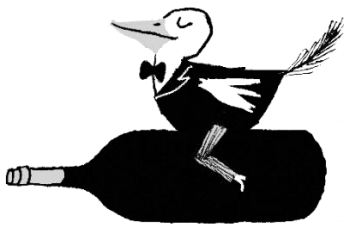
Our organic farms : Sainte-Colombe, Fromentellerie, Chalotterie, brebis de Cravent,
Grands Courbons, Tremblaye & la Vallière - 37

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 Bressandes, Chanson 2005	325
Saint-Julien, Château Langoa Barton 2014	320
Crozes-Hermitage Cap Nord, Combier 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, fine curly lettuce with tarragon oil & crispy skin, Bearnaise jus - 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

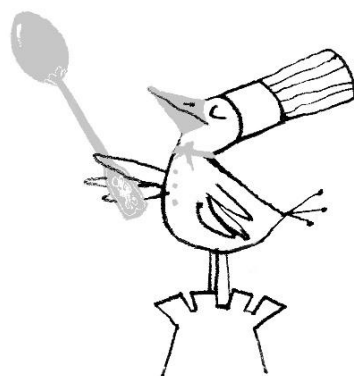
MAZARINE DUCKLING

Roasted with ginger & honey, carrot tops glazed in bitter orange juice, bigarade sauce - 135

FREE RANGE BEEF FROM AUBRAC

Roasted, gourmet candles pasta with marrow & chives, pearled juice with Macao pepper oil - 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

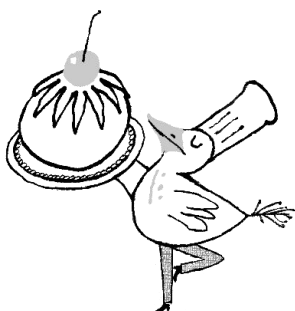
{Sélectionnés par notre Fromager}

CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SÉLECTION

*Our organic farms : Sainte-Colombe, Fromentellerie, Chalotterie,
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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

DOYENNÉ DU COMICE PEAR

*Raw, roasted, smoked tea sorbet,
candied chestnut emulsion, tangy jus - 36€ 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

SOIRÉE DE LA SAINT-SYLVESTRE

{€900 per person drinks not included}

SEA URCHIN IN ITS DINNER SHELL

Scrambled eggs with iodine



OSCETRA CAVIAR PEARLS

Escorted by la Belle de Fontenay



GALANTINE DES TOURNELLES

Poultry & langoustine



THERMIDOR LOBSTER

Tarragon oil & mustard



GRAND SEIZE CAPON

With black truffle



DUCK FOIE GRAS IN ITS FULL ATTIRE

Madeira wine jus



AGED BRIE DE MEAUX FROM DONGÉ CHEESE FACTORY

Salad of young leaves with walnut oil



THE REGENT’S LITTLE KISSES



MIDNIGHT AT LA TOUR



CHÉF DE CUISINE

YANNICK FRANQUES

L’Un des Meilleurs Ouvriers de France 2004