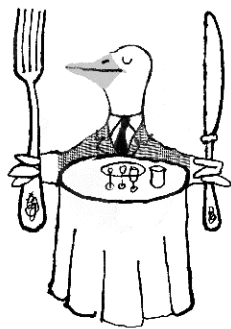


DÉJEUNER

{In four courses - 175€ 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

DUCKLING WITH THREE PEPPERS

Roasted, with salsify & watercress leaf glazed in hazelnut oil, périgourdine sauce

DOYENNÉ DU COMICE PEAR

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



CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SELECTION

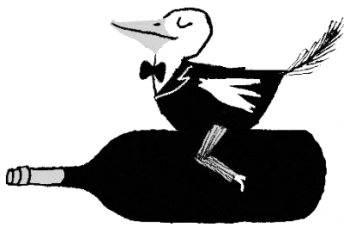
Our organic farms : Sainte-Colombe, Fromentellerie, Chalotterie, brebis de Cravent,
Grands Courbons, Tremblaye & la Vallière - 37

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

Bourgogne, Lucien Lemoine 2021	240
Crozes-Hermitage Les Pends, Les Entrefaux 2021	195
IGP Côtes Catalanes, Mirmanda 2023	170
Saumur Brézé Clos du Midi, Arnaud Lambert 2023	120

MAGNUMS

Anjou Grand Vau, Terra Vita Vinum	300
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RED WINES

HALF-BOTTLES

Saint-Julien, Château Langoa-Barton 2017	175
Côte-Rôtie, Burgaud 2011	120

BOTTLES

Aloxe-Corton 1 ^{er} Cru Les Fournières, Tollot-Beaut 2013	290
Pauillac, Château Haut-Batailley 2005	410
Juliéna Beaujolais, Heitz 2020	115
Bourgueil Le Grand Clos, Amirault 2020	150

MAGNUMS

Châteauneuf-du-Pape, Vieux Télégraphe 2004	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

MAZARINE DUCKLING

{for two people in two services}

Glazed with honey, braised endives with bitter orange, bigarade sauce

Confit leg sausage, citrus-scented jus - 155€ per person

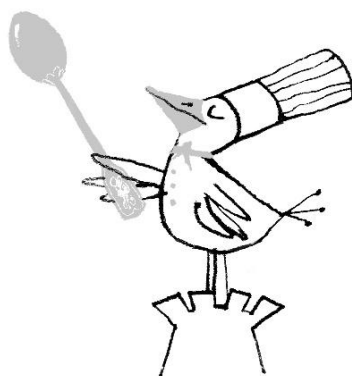
DUCKLING WITH THREE PEPPERS

Roasted, with salsify & watercress leaf glazed in hazelnut oil, Périgourdine sauce - 135

FREE RANGE BEEF FROM AUBRAC

Roasted, gourmet candles pasta with marrow & chives, pearled juice with Macao pepper oil - 135

*“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

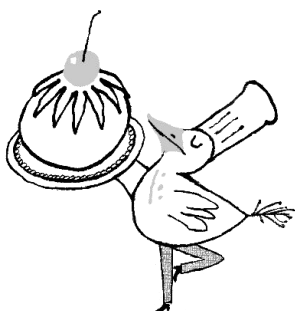
{Sélectionnés par notre Fromager}

CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SÉLECTION

*Our organic farms : Sainte-Colombe, Fromentellerie, Chalotterie,
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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 - 38€ per person*

MANGO FROM GORÉE

*Frosted meringue infused with Timut pepper,
guava sorbet & coconut cloud - 38€ 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

CHESTNUTS & FIGS BREAD

APRICOTS & HAZELNUTS BREAD

With your cheeses

CHEF-BOULANGER
KEVIN DERPIERRE

SOIRÉE DE LA SAINT-VALENTIN

{€650 per person drinks not included}

LANGOUSTINE WITH SPICES

In pelmeni



CAVIAR PEARLS

With watercress sweetness



SEA LOVE

Monkfish in nacre, mussel juice with nori oil



DUCK EMBRACED BY TRUFFLES

Wellington style, Madeira jus



MY LITTLR GOAT

Walnuts, rosemary, Macao pepper



AMOUR TOUJOURS

Pineapple heart, vanilla passion freshness



CHEF DE CUISINE

YANNICK FRANQUES

L'Un des Meilleurs Ouvriers de France 2004