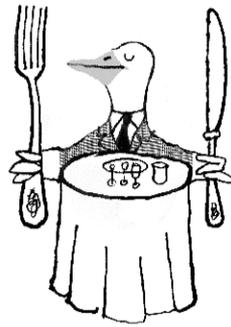


DÉJEUNER

{In four courses - 175€ per person}



WHITE ASPARAGUS FROM ÎLE-DE-FRANCE

Vin jaune wine butter, morels scented with toasted walnut oil, aged Comté cheese shards

WILD PIKEPERCH FROM OUR COASTS

Roasted, sorrel cream, tender baby potatoes dusted with grilled nori & confit lemon

DIANE DE POITIERS DUCKLING

Hazelnut-crusted, paired with crisp Reinette apple & celeriac infused with hibiscus, finished with a reduction of cider vinegar

DOYENNÉ DU COMICE PEAR

Crystallized sage-infused mousse, balsamic "gastrique", lemon sorbet



CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SELECTION

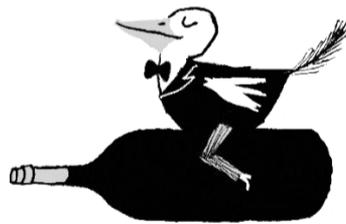
Our organic farms : Sainte-Colombe, Fromentellerie, Chalotterie, brebis de Cravent, Grands Courbons, Tremblaye & la Vallière - 37

EXCEPTIONAL COMTÉ

*Thirty-six months aged
Granges Maillot, Badoz family - 23*

CRÊPES MADEMOISELLE

Raw milk pearls from la Chalotterie farm - 58€ per person



{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 Grésigny, Jacqueson 2014 85
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 2022 300

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
Saint-Julien, Château Talbot 2009 450
Juliéas Beaujolais, Heitz 2021 120
Bourgueil Le Grand Clos, Amirault 2020 150

MAGNUMS

Châteauneuf-du-Pape, Vieux Télégraphe 2004 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

MOREL STEW CLAUDIUS BURDEL

LOBSTER THERMIDOR

Tarragon oil & fine mustard

DUCK WELLINGTON

Velvety truffle sauce

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

Meunière style, pointed cabbage & morels with lardo di Colonata, three-citrus fish bone reduction - 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

MARCO POLO DUCKLING

{for two people in two services}

Rubbed with green pepper, romaine lettuce stuffed with broccolis & caper leaf

Pearled consommé with tarragon oil, gizzard, foie gras & herb-marinated pork belly - 155€ per person

DIANE DE POITIERS DUCKLING

Hazelnut-cruſted, paired with crisp Reinette apple & celeriac infused with hibiscus, finished with a reduction of cider vinegar - 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

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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

MANGO FROM GORÉE

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

DOYENNÉ DU COMICE PEAR

*Crystallized sage-infused mousse, balsamic “gastrique”,
lemon sorbet - 38€ per person*

*CHEF-PÂTISSIER
ALEXANDRE LAURET*



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

Served with your cheeses

*CHEF-BOULANGER
KEVIN DERPIERRE*