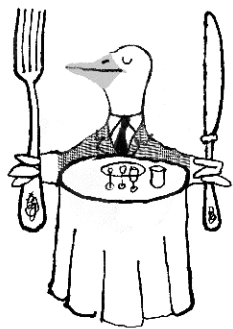


DÉJEUNER

{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

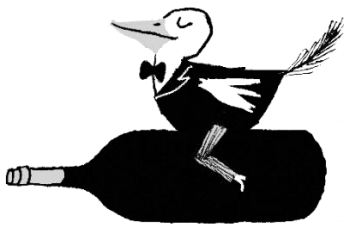
Our organic farms : Sainte-Colombe, Fromentellerie, Chalotterie, brebis de Cravent, Grands Courbons, Tremblaye & la Vallière - 37

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

RED WINES

HALF-BOTTLES

Rully 1 ^{er} cru Grésigny, Jacqueson 2014	85
Pinot Gris Altenbourg Moelleux, Weinbach 2005	130

HALF-BOTTLES

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

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

BOTTLES

Aloxe-Corton 1 ^{er} Cru Les Fournières, Tollot-Beaut 2013	290
Saint-Julien, Château Talbot 2009	450
Juliéna Beaujolais, Heitz 2021	120
Bourgueil Le Grand Clos, Amirault 2020	150

MAGNUMS

Anjou Grand Vau, Terra Vita Vinum 2022	300
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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

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

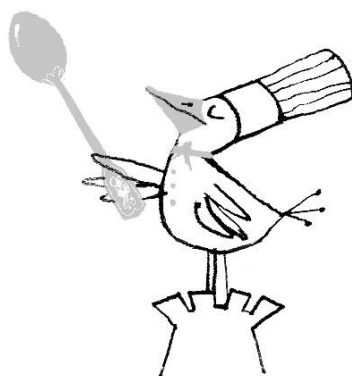
Pearled consommé with tarragon oil, gizzard, foie gras & herb-marinated pork belly - 155€ per person

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”

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

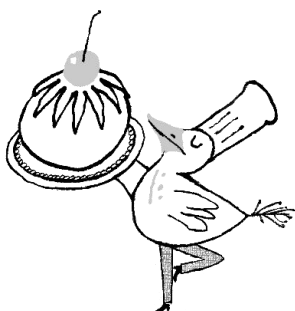
{Sélectionnés par notre Fromager}

CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SÉLECTION

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

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
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

Served with your cheeses

CHEF-BOULANGER
KEVIN DERPIERRE