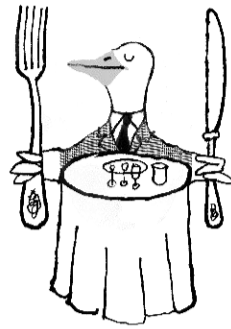


DÉJEUNER

{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

ARCTIC CHAR

Meunière-style with seeds, watercress & purple basil pesto, wild garlic oil

SEASONAL DUCKLING

Roasted with sugar-coated almonds, peaches confit with rosemary needles, blackcurrant berry jus

RHUBARB FROM ÎLE-DE-FRANCE

Candied, airy strawberry mousse scented with purple miso, blackberry 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

Sancerre, Vacheron 2023 60
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 2015 115

BOTTLES

Rully 1^{er} cru Le Chapitre, Dureuil-Janthial 2014 215
Saint-Julien, Château Talbot 2009 450
Juliéna 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

FOREST STEW CLAUDIUS BURDEL

BLUE LOBSTER

Lovage sabayon & gourmet peas

DUCKLING GALANTINE

Golden chanterelles & toasted mustard seeds

CHARPINI

Like a "crème brûlée"

480€ per person



ENTRÉES

{Ou petits entremets}

ROYAL LANGOUSTINE

Pearlescent, green tomato pulp infused with basil, Bavarian cream & flamed avocado - 150

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

BRITTANY SPIDER CRAB BISQUE

With coconut milk, cucumber in curry oil, creamy churros with lime - 125

POISSONS & CRUSTACÉS

{L'art de la fraîcheur}

LINE-CAUGHT SEA BASS

Steamed, shellfish & violin zucchini, drizzled with pistou soup - 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

SEASONAL DUCKLING

Roasted with sugar-coated almonds, peaches confit with rosemary needles, blackcurrant berry jus - 140

SADDLE OF LAMB FROM LES TOURNELLES

Herb-roasted, artichokes with anchovies, fine piquillo pepper purée, soubise jus - 145

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, 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*

PRECIOUS BLACK CHOCOLATE

Roasted peanut milk - 38€ per person

SUN-KISSED RASPBERRY

*A symphony of textures, light mousse, goat cheese faisselle,
marigold sorbet - 38€ per person*

RHUBARB FROM ÎLE-DE-FRANCE

*Candied, airy strawberry mousse scented with purple miso,
blackberry 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*