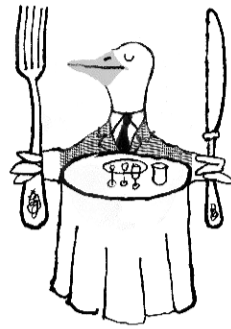


# DÉJEUNER

{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*

## DIANE DE POITIERS DUCKLING

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

## 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<sup>er</sup> 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*

### MOREL STEW CLAUDIUS BURDEL

### BLUE LOBSTER

*Lovage sabayon & gourmet peas*

### DUCK WELLINGTON

*Velvety truffle sauce*

### 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*

## DIANE DE POITIERS DUCKLING

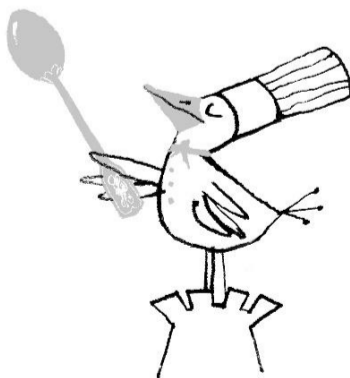
*Hazelnut-cruſted, paired with crisp Reinette apple & celeriac infused with hibiscus, finished with a reduction of cider vinegar - 140*

## 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

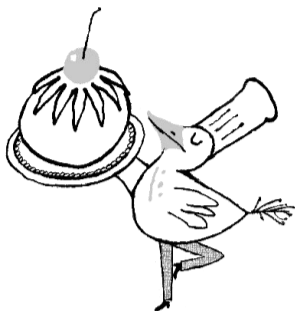
*{Sélectionnés par notre Fromager}*

## 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*

## MANGO FROM GORÉE

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