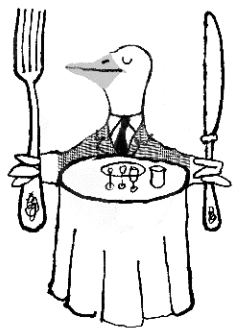


DÉJEUNER

{In four courses - 175€ per person}



NOIRE DE CRIMÉE TOMATO

Silky gazpacho, stracciatella, & pine nuts, with a delicately tangy cherry tomato sorbet

ARCTIC CHAR

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

SEASONAL DUCKLING

Roasted with sugar-coated almonds, peaches confit with rosemary needles, Fine Champagne jus

APRICOT

Roasted, with rosemary needles, honey & pollen sorbet



CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SELECTION

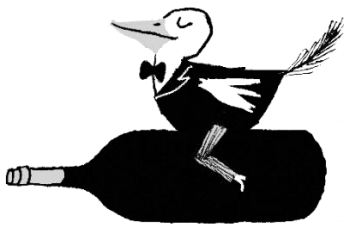
Our organic farms : Sainte-Colombe, Fromentellerie, Chalotterie, brebis de Cravent,
Grands Courbons, Tremblaye & la Vallière - 37

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

Saint-Joseph, Bernard Gripa 2021	80
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
VDF l'Aubier, Jean-Baptiste Hardy 2022	130

MAGNUMS

Anjou Grand Vau, Terra Vita Vinum 2022	300
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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 « Jour de Soif », Bel Air 2023	100

MAGNUMS

Châteauneuf-du-Pape, Vieux Télégraphe 2006	540
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CHEF 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,
apricot chutney with rosemary needles from our rooftop*

TOUR D'ARGENT CAVIAR

Cheesecake & condiments

FOREST STEW CLAUDIUS BURDEL

BLUE LOBSTER

Lovage sabayon & gourmet peas

DUCKLING NEEDLES

Arugula & smoked artichoke shavings

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, apricot 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 & chanterelles 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, Fine Champagne 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

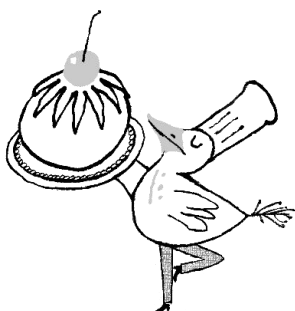
{Sélectionnés par notre Fromager}

CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SÉLECTION

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

PRECIOUS BLACK CHOCOLATE

Roasted peanut milk - 38 per person

SUN-KISSED RASPBERRY

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

APRICOT

Roasted, with rosemary needles, honey & pollen sorbet - 38

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