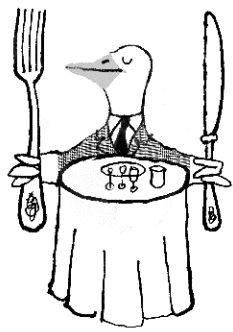


DÉJEUNER

{In four courses - 185 per person}



WILD CEP MUSHROOMS

Confit in smoked garlic butter, roasted chicken broth, thin slices of Culatello

CROWNED AMBERJACK

Lightly seared, eggplant caponata with caper leaves, delicately smoked jus

SEASONAL DUCKLING

Glazed with sunflower honey, confit carrot tops with clementine & passion fruit bits

ORCHARD FIGS

Gently roasted, caramelized pumpkin seeds, olive oil sorbet



CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SELECTION

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

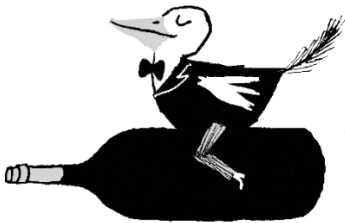
EXCEPTIONAL COMTÉ

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, Dominique Lafon	170
Crozes-Hermitage Les Pends, Les Entrefaux 2021	195
IGP Côtes Catalanes, Mirmanda 2023	170
Saumur Brendan Stater West 2023	130

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 1er 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
--	-----

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,
quince, apple, and sage chutney*

TOUR D'ARGENT CAVIAR

Cheesecake & condiments

FOREST STEW CLAUDIUS BURDEL

BLUE LOBSTER

Lovage sabayon & gourmet peas

DUCKLING NEEDLES

Arugula & smoked artichoke shavings

PROFITEROLE

Sweet harmony of vanilla & chocolate

480 per person



ENTRÉES

{Ou petits entremets}

ROYAL LANGOUSTINE

Pearl-like, broccolini with lime, peanut shards, butter of shellfish with smoked pike roe - 150

FOIE GRAS DES TROIS EMPEREURS

Truffle confit, Sauternes wine jelly, quince, apple, and sage chutney - 145

PIKE QUENELLE ANDRÉ TERRAIL

Truffle sauce, Paris mushroom duxelle - 97

LOBSTER SOUFFLÉ

{for two people}

Braised claws in olive oil, velvety celery salt sauce - 145 per person

POISSONS & CRUSTACÉS

{L'art de la fraîcheur}

LINE-CAUGHT SEA BASS

Steamed leek with wakame seaweed, perfumed broth with lovage oil - 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 - 210 per person

SEASONAL DUCKLING

Glazed with sunflower honey, confit carrot tops with clementine and passion fruit bits - 140

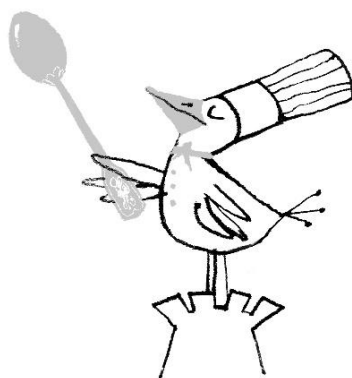
DUCKLING IN THE SPOTLIGHT

Shallot salt fillet, cabbage & foie gras, black pudding with bacon, crispy confit thigh - 160

BEEF FROM FRANCE'S FINEST REGIONS

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

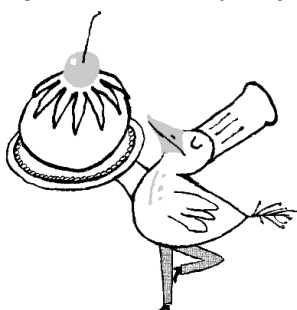
{Sélectionnés par notre Fromager}

CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SÉLECTION

Our organic farms : Fromentellerie, Chalotterie, les brebis de Cravent, 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*

SURPRISE OMELET

*Coffee ice cream, flambéed with Arabica eau de vie
For two people - 56 per person*

PRECIOUS BLACK CHOCOLATE

Roasted peanut milk - 39

VANILLA

Tangy lemon granita, crispy gavotte with vanilla pod dust - 39

ORCHARD FIGS

Gently roasted, caramelized pumpkin seeds, olive oil sorbet - 39

CHEF-PÂTISSIER

ALEXANDRE LAURET



PANETERIE

{De notre boulangerie, la rue à traverser}

OUR TRADITIONAL BREAD

With pure sea salt or with roasted seeds

QUINOA FLOUR BREAD

With apples and toasted almonds

BUCKWHEAT MILL LOAW

With dried figs

Served with your cheeses

CHEF-BOULANGER

KEVIN DERPIERRE