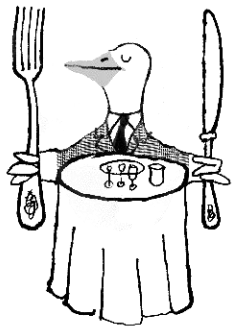
DÉJEUNER

{In four courses - 185 per person}



SNAILS
In persillade, potato emulsion with roasted buckwheat

SCALLOPS
Dusted with black lemon, caramelised cauliflower semolina in hazelnut butter, Pitacou sabayon

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

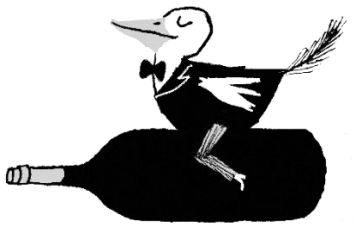
QUINCE
Poached then pressed, baked-apple sorbet, chestnut coulis with sweet woodruff

✷

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 2023	170
Crozes-Hermitage Les Pends, Les Entrefaux 2021	110
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
Juliénas Beaujolais, Heitz 2023	110
Bourgueil « Jour de Soif », Bel Air 2023	100

MAGNUMS

Châteauneuf-du-Pape, Vieux Télégraphe 2006	540

CHEF DE CUISINE
YANNICK FRANQUES
L'un des Meilleurs Ouvriers de France 2004

** Meats from France Prices in euros VAT inclusive ** Fishes and shellfish from France*

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

QUEEN JEANNE SOLE FILLET

Sabayon with shrimp butter

LOBSTER À LA ROYALE

Cuttlefish ink sauce

VOL-AU-VENT

Farm-raised guinea fowl & sweetbread, ivory sauce

PROFITEROLE

Sweet harmony of vanilla & chocolate

480 per person

✳

ENTRÉES

{Ou petits entremets}

ROYAL LANGOUSTINE

Haddock mousse bavarois, pink radish velouté sharpened with verjus - 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, soufflèed 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

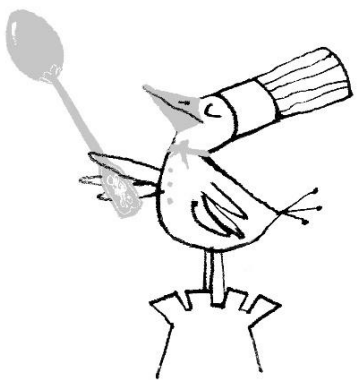
DUCKLING IN THE SPOTLIGHT

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

BEEF FROM FRANCE'S FINEST REGIONS

Mexican Pepper-crusted fillet & its jus, melting gratin of ratte potatoes à la dauphinoise - 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

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FROMAGES

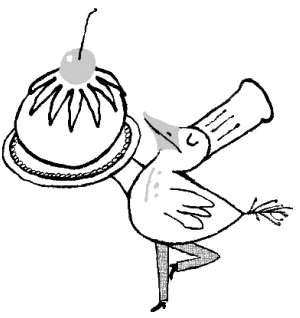
{Sélectionnés par notre Fromager}

CHEESES FROM ÎLE-DE-FRANCE & LAURENT DUBOIS SÉLÉCTION

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

QUINCE

Poached then pressed, baked-apple sorbet,
chestnut coulis with sweet woodruff - 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

SOIRÉE DE LA SAINT-SYLVESTRE

{€950 per person drinks not included}

OSCIETRA CAVIAR
Haddock bavarois & radish flowers

DUCK FOIE GRAS
Pan-seared, spiced pear in red wine & sunflower honey

WHITE TRUFFLE
Shaved over a fried egg, hazelnut butter

LOBSTER
Delicate quenelle, stew subtly flavoured with lovage

TURBOT
Golden-crusted with roasted linseeds, autumn roots with black truffle

CAPONISED GUINEA FOWL
In a vol-au-vent, crispy sweetbread in whipped butter

TÊTE DE MOINE
Truffled butter & a fine slice of rye bread

MIDNIGHT AT LA TOUR
Chocolate & clementine infused with meadowsweet

SWEET LITTLE PLEASURES



CHEF DE CUISINE

YANNICK FRANQUES

L'Un des Meilleurs Ouvriers de France 2004