

LUCAS CARTON

“Spring-Summer” Collection by Chef Julien Dumas

	13cl glass
Langoustine, Caviar	€ 101
Champagne Pommery Grand Cru 2006	€ 22
Crispy cauliflower	€ 44
Pouilly-Vinzelles 2015 - Joseph Drouhin	€ 13
Glazed Duck Foie Gras, Honey and grapefruit	€ 61
Alsace Grand Cru Pinot Gris “V.T.” 2012 - Domaine Muré	€ 18
Green asparagus from Roques-Hautes, Coriander	€ 61
Jasnères “Les Côtères” 2012 – Christine de Mianville	€ 21
	13cl glass
Buckwheat, Crispy whiting	€ 66
Languedoc “La Grande Cuvée” 2007 - Domaine de la Dourbie	€ 14
Sole, Beetroot, Horseradish	€ 80
Cannonau di Sardegna 2015 - Vigna Sorella, Italy	€ 13
Lobster from Chausey Island, Rhubarb	€ 98
Bordeaux blanc “Sec de Suduiraut” 2016 – Château Suduiraut	€ 14

Dear Guests,
The list of allergens is available.



Net Prices
Personal Cheques Not Accepted

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	13cl glass
Veal sweetbread, Caramelized Endives	€ 99
Saumur Blanc 2014 - Domaine du Collier	€ 16
Milk-fed Lamb, Smoked garlic	€ 89
Côtes Catalanes Blanc “Vieilles Vignes” 2015 – Domaine Gauby	€ 24
Beef, Blackcurrant	€ 71
Côtes du Rhône “Jardin Secret” 2015 - Montirius	€ 14
Suckling Veal “to share” (French origin)	€ 189

MENUS

“LE GRAND MENU” *(for the whole table)* € 175 per person

STUNNING TRAVEL IN 5 “ESCALES” *(for the whole table)* € 142 per person
or
€ 192 per person - wines pairing (10cl)

TASTING BALADE *(for the whole table)* € 89 per person
Available from Tuesday to Friday (lunch & dinner) and Saturday (lunch only)



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CHEESES

	13cl Glass
32 month old Comté cheese	€ 24
Côtes du Jura 2007 - Château d'Arlay	€ 21
Fourme d'Ambert cheese, Spiced Brioche	€ 28
Vintage Port 2012 - Terras do Grifo, Portugal	€ 19

DESSERTS

	10cl Glass
Rhubarb, Magao Peppercorn	€ 31
Riesling Kabinett “Brauneberger” - Fritz Haag, Germany	€ 14
All About Chocolate, Avocado	€ 31
Rozès “20 Years Old” Tawny Port, Portugal	€ 20
Pineapple, Coconut	€ 31
Riesling - Spätlese “Goldtropchen” 2013 - R. Von Kesselstatt, Germany	€ 18
Hazelnut Soufflé, Chocolate Sorbet	€ 31
Madeira Bual 15 ans “Henriques & Henriques”, Portugal	€ 20

COFFEES

Espresso	€ 7
Lungo	€ 8
Cappuccino	€ 9
Latte Macchiato	€ 11
Iced Latino Coffee	€ 11

TÉA - INFUSION

€ 9



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