

LUCAS CARTON

“End of Summer” Collection by Chef Julien Dumas

STARTER

	13cl glass
“Cœur de Bœuf” Tomato, Tagette	€ 46
Principauté d’Orange “Les Deux Albions” 2017 - Saint-Cosme	€ 13
Crispy Cauliflower	€ 44
Pouilly-Vinzelles 2016 - Joseph Drouhin	€ 14
Lobster, Cuttlefish	€ 61
Côtes de Provence Rosé “La Chapelle Gordonne” 2017 - Château La Gordonne	€ 11
Red Tuna, Cosmos Flower and Beetroot	€ 59
Champagne Pommery Apanage Rosé	€ 28

FISH

	13cl glass
Buckwheat, Crispy Pollock	€ 68
Languedoc “La Grande Cuvée” 2007 - Domaine de la Dourbie	€ 16
Red Mullet, Saffron from Paris	€ 78
Condrieu Brèze 2017 “Louis Chèze” - Domaine Chèze	€ 22
John Dory, Lemon Verbena and Shellfish	€ 82
Sancerre “Le Chêne Marchand” 2016 - Pascal Jolivet	€ 14

Dear Guests,
The list of allergens is available.



Net Prices
Personal Cheques Not Accepted

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MEAT

	13cl glass
“Culoiselle” Poultry, Peaches	€ 86
Viognier 2016 “Les Contours de Deponcins” - Domaine François Villard	€ 16
Veal Sweetbread, Cep Mushrooms	€ 99
Bourgogne Blanc 2015 - Domaine Coche Dury	€ 24
Pigeon, Quetsch Plums	€ 75
Côtes du Rhône “Jardin Secret” 2015 - Montirius	€ 15
Suckling Veal “to share” (French origin)	€ 199

MENUS

“LE GRAND MENU” <i>(for the whole table)</i>	€ 189 per person or € 300 per person - wines pairing (10cl)
STUNNING TRAVEL IN 5 “ESCALES” <i>(for the whole table)</i>	€ 142 per person or € 192 per person - wines pairing (10cl)
TASTING BALADE <i>(for the whole table)</i> <i>Available from Monday to Friday (lunch & dinner) and Saturday (lunch only)</i>	€ 89 per person



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CHEESE

Farm Cheese Trolley	€ 30
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DESSERT

Raspberry Box	10cl Glass	€ 32
Brachetto d'Acqui 2018 - Domaine Bersano, Italy		€ 15
“Tulakalum” Dark Chocolate from Bélize, Spelt		€ 32
Rozès “20-Year-Old” Tawny Port, Portugal		€ 20
Solliès Figs in its leaf		€ 32
Vin de Liqueur “L'Hospitalène” - Domaine de L'Hospitalet		€ 16
Sweet Corn, Lemon Basil		€ 32
Riesling - Spätlese “Goldtropchen” - R. Von Kesselstatt, Germany		€ 18

PASTRY CHEF - ANTHONY CHENOZ

COFFEE

Espresso	€ 7
Lungo	€ 8
Cappuccino	€ 9
Latte Macchiato	€ 11

TEA - INFUSION

€ 11



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