

# LUCAS CARTON

## “Fall-Winter” 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
Sardines, Caviar and Seaweed	€ 107
Champagne Pommery “Grand Cru” 2006	€ 22

### 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

# LUCAS CARTON

## “Fall-Winter” Collection by Chef Julien Dumas

### MEAT

	13cl glass
“Culoiselle” Poultry, Peaches Condrieu “Deponcins” 2017 - Domaine François Villard	€ 86 € 25
Veal Sweetbread, Cep Mushrooms Bourgogne Blanc 2015 - Domaine Coche Dury	€ 99 € 24
Pigeon, Quetsch Plums Côtes du Rhône “Jardin Secret” 2015 - Montirius	€ 75 € 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 &amp; dinner) and Saturday (lunch only)</i>	€ 89 per person



Net Prices  
Personal Cheques Not Accepted

# LUCAS CARTON

## “Fall-Winter” Collection by Chef Julien Dumas

### CHEESE

Ripened Cheese Trolley € 30

### DESSERT

Raspberry Box € 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 “Goldtröpfchen” - R. Von Kesselstatt, Germany € 18

*PASTRY CHEF - ANTHONY CHENOZ*

### COFFEE

Espresso € 7

Lungo € 8

Cappuccino € 9

Latte Macchiato € 11

TEA - INFUSION € 11



Net Prices  
Personal Cheques Not Accepted