

LUCAS CARTON

“Fall-Winter” Collection by Chef Julien Dumas

STARTER

	13cl glass
Mushroom and Alba White Truffle	€ 110
Meursault 2016 - Domaine Henri Boillot	€ 29
Crispy Cauliflower	€ 44
Pouilly-Vinzelles 2016 - Joseph Drouhin	€ 14
Sea Mullet, Poutargue and Fennel	€ 58
Bordeaux Blanc Sec de Suduiraut 2017 - Château Suduiraut	€ 17
Swimming Crabs, Caviar and Seaweed	€ 90
Champagne Pommery “Grand Cru” 2008	€ 22

FISH

	13cl glass
Buckwheat, Crispy Scallops and Cep Mushrooms	€ 75
Languedoc “La Grande Cuvée” 2007 - Domaine de la Dourbie	€ 16
Lobster, Cuttlefish	€ 99
Côtes de Provence Rosé “La Chapelle Gordonne” 2018 - Château La Gordonne	€ 11
John Dory, Douglas Fir, Mussels	€ 82
Riesling “Forge Cellars” 2015, Finger Lakes - USA	€ 22

Dear Guests,
The list of allergens is available.



Net Prices
Personal Cheques Not Accepted

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MEAT

	13cl glass
“Culoiselle” Poultry, Hay, Chanterelle Mushrooms	€ 86
Bourgogne 2016 - Domaine Coche Dury	€ 26
Veal Sweetbread, Beetroot, Horseradish	€ 99
Alsace Grand Cru “Grasberg” 2013 - Domaine Marcel Deiss	€ 21
Pigeon, Wild Plums	€ 75
Côtes du Rhône “Jardin Secret” 2015 - Montirius	€ 15
Suckling Veal “to share” (French origin)	€ 199
Hare “à la Royale” following Antonin Carême’s recipe for Prince Talleyrand	€ 119

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

Ripened Cheese Trolley	€ 30
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DESSERT

	10cl Glass
Citrus Fruit Box	€ 32
Riesling - Spätlese "Goldtröpfchen" - R. Von Kesselstatt, Germany	€ 18
"Tulakalum" Dark Chocolate from Bélize, Spelt	€ 32
Rozès "20-Year-Old" Tawny Port, Portugal	€ 20
Apples, Tagette Flowers	€ 32
Cidre de Glace du Québec 2014 - Cidre du Minot	€ 22
"Walk in the Forest" - "Balade en Forêt"	€ 32
Champagne Pommery "Cuvée Louise" 2004	€ 35

PASTRY CHEF - ANTHONY CHENOZ

COFFEE

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

TEA - INFUSION

€ 11



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