

LUCAS CARTON

“Fall-Winter” Collection by Chef Julien Dumas

STARTER

	13cl glass
Oysters, Beetroot Champagne Pommery Cuvée Apanage rosé	€ 54 € 28
Crispy Cauliflower, Truffle Pouilly-Vinzelles 2016 - Joseph Drouhin	€ 75 € 14
Lobster, Cuttlefish Côtes de Provence Rosé “La Chapelle Gordonne” 2018 - Château La Gordonne	€ 58 € 11
Celtuce Salad, Caviar Nihonshu Sotenden - Oto Koyama Honten	€ 90 € 17

FISH

	13cl glass
Buckwheat, Crispy Monkfish Languedoc “La Grande Cuvée” 2014 - Domaine de la Dourbie	€ 79 € 16
Gilt-Head Bream, Fennel Bordeaux Blanc Sec de Suduiraut 2017 - Château Suduiraut	€ 78 € 17
Scallops, Bergamot Sancerre “Chêne Marchand” 2018 - Pierre Prieur & Fils	€ 76 € 16

Dear Guests,
The list of allergens is available.



Net Prices
Personal Cheques Not Accepted

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MEAT

	13cl glass
“Culoiselle” Poultry, Bronte Pistachio Viognier 2017 “Le Pied de Samson” - Domaine Georges Vernay	€ 78 € 16
Veal Sweetbread, Butternut, Buddha’s Hand Citrus Fruit Alsace Grand Cru Burg 2012 - Domaine Marcel Deiss	€ 99 € 21
Pigeon, Barley, Black Truffle Bourgogne “Pinot Noir” - Domaine Coche-Dury	€ 89 € 25
Suckling Veal “to share” (French origin)	€ 199
Roast Venison “à la Royale”	€ 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

DESSERT

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
Sydre “Argelette” - Eric Bordelet € 16

“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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