

LUCAS CARTON

“Spring-Summer” Collection by Chef Julien Dumas

STARTER

	13cl glass
Green Asparagus from Roques-Hautes, Grapefruit	€ 68
Alsace Grand Cru, Langenberg 2013 - Domaine Marcel Deiss	€ 19
Crispy Cauliflower, Truffle	€ 75
Pouilly-Vinzelles 2016 - Joseph Drouhin	€ 14

FISH

	13cl glass
Buckwheat, Crispy Monkfish	€ 79
Languedoc “La Grande Cuvée” 2014 - Domaine de la Dourbie	€ 16
Scallops, Bergamot	€ 76
Sancerre “Chêne Marchand” 2018 - Pierre Prieur & Fils	€ 16

MEAT

	13cl glass
Pigeon, Barley, Black Truffle	€ 89
Bourgogne “Pinot Noir” - Domaine Coche-Dury	€ 25
Suckling Veal (French origin)	€ 99

Dear Guests,
The list of allergens is available.



Net Prices
Personal Cheques Not Accepted

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CHEESE

Ripened Cheese Selection

€ 30

DESSERT

Rhubarb Box

10cl Glass

€ 32

€ 18

Riesling - Spätlese “Goldtröpfchen” - R. Von Kesselstatt, Germany

Dark Chocolate, Cereal

€ 32

€ 20

Rozès “20-Year-Old” Tawny Port, Portugal

PASTRY CHEF - ANTHONY CHENOZ

MENUS

“LE GRAND MENU” *(for the whole table)*

€ 189 per person

or

€ 300 per person - wines pairing (10cl)

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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SINGLE ORIGIN PURE COFFEE

SERVED IN A COFFEE POT “A LA FRANCAISE”

ORIGIN ETHIOPIA **MOKA SIDAMO**

Terroir Yrgacheffe

Tucked in a small valley 1 700m above sea level and south of Addis-Ababa, gentle slopes, strong rains and a red clay soil produce a Mocha which is washed and dried in the sun. Intoxicating apricot and candied fruit notes.

€ 19

ORIGIN PANAMA **LA TORCAZA**

In the shade of the Barù volcano, 1600m above sea level in the Talamanca Range, the Arabica from this unique plantation mingles sweet fruity notes with chocolate undertones.

€ 24

RARE AND SEASONAL HARVESTS

SERVED IN A COFFEE POT “A LA FRANCAISE”

BOURBON POINTU FROM NEW CALEDONIA

Tucked under beautiful fruit trees in a heavenly orchard and 400m above sea level to the north of Nouméa, Monsieur Belhomme, a keen botanist, passionately watches over his Bourbon Pointu. The harvest is a family affair and the dried coffee cherry or fruit is sorted by hand. A unique vintage with a silky-soft mouthfeel and chocolate notes.

€ 29

COFFEE

Espresso

€ 7

Lungo

€ 8

Cappuccino

€ 9

Latte Macchiato

€ 11

TEA - INFUSION

€ 11



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