



LUCAS CARTON  
PARIS


English menu


# La Table

## Purity and exuberance

**Chef Hugo Bourny** and his team are happy to welcome you and introduce you to intuition cuisine; dishes built around emotions and human relationships.  
... With the complicity of Jordan Talbot, pastry chef.

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 4-course menu ... €95  
*wine pairing* ... €75

 5-course menu ... €135  
*wine pairing* ... €95

 7-course menu ... €185  
*wine pairing* ... €115

 Cheese selection from Ile de France basin ... €28

Thank you to our producers, breeders, fishmongers: Roland, Frédéric, Arnaud, Claude, Marie, Stéphanie, Nicolas, Fabrice, Timothée, Robert, Etienne and Perrine ...  
it's all possible thanks to them!

**All the dishes are available “ à la carte ”**

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Price in euros including tax, service included. Dishes made in house. Meat and fish: origin France  
The list of allergens is available on request.

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Menus are served for all guests. All our menus are offered with apéritif-toasts,  
an appetizer, a pre-dessert and miniardises.

### **Special White Pearl oyster**

Colonnata bacon ice cream, Paimpol beans and oxalys

*Alsace 1er Cru Burg, Domaine Marcel Deiss, 2012*

### **Imperial shrimp from Frédéric Voisin**

instant broth with bergamot leaves

*Sake Sotenden Tokubetsu Junmai, Otokoyama Honten Kesenuma, Miyagi*

### **Roland Rigault's root vegetables,**

roasted bacon with cocoa nib honey, bergamot and parsley root sabayon

*Champagne, Pommery Blanc de Noirs*

### **Brillat Savarin selected by La Ferme d'Alexandre**

in a fine ravioli with Vin jaune, mushrooms, hazelnuts and Douglas pine

*La Grande Cuvée, Domaine de La Dourbie, 2014*

### **Seared leeks from Laurent Berrurier**

sea bream just marinated and nasturtium, creamy broth with ginger

Supp. Aquitaine Sturia caviar ... €30

*Sancerre Blanc, Domaine Vacheron, 2020*

### **Scallop from Florian and Marie**

poached in fresh butter, cockles, samphire and saffron

*Santenay Champs Perrier, Domaine Jean Chartron, 2016*

### **Monkfish rubbed with Katsuobushi and matured for 5 days**

smoked tea sauce, broccoli and Phu Quoc pepper, kale and Saint-Géry bacon

*Sancerre Rouge, Domaine Vacheron, 2019*

### **Poultry from our Perche producer Stéphanie Leveau**

stuffed with black garlic, fermented artichoke, garlic-flower oil and cardamom

*Côtes du Roussillon Cibelle, Domaine Mirmanda, 2019*

### **Venison marinated in Champagne wine lees,**

Kampot pepper, grapes and chervil root

*Côtes Catalanes Rouge Vieilles Vignes, Domaine Gauby, 2014*

### **Delcorf apple from Roland Rigault**

wild herbs in the spirit of Chartreuse

*Green apple, Chartreuse and Mexican tarragon infusion in a Shaker*

### **Grand-cru Chocolate from our chocolate-maker Nicolas Berger**

light mousse, toasted vanilla ice cream, cocoa nibs

*Porto Tawny 20 years old, Sao Pedro Das Aguias, Rozes*

### **Kalamansi from Etienne and Perrine Schaller**

in sorbet and marmalade, Tahitian vanilla and saffron cream

*Champagne Royal Blue Sky, Pommery*

