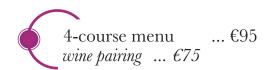


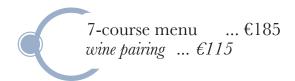
# La Table Purity and exuberance

**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.



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



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 "

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

#### 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 Kesennuma, 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