



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,
Anna Pollio, restaurant manager and Marcantonio Sassi, chef-sommelier

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

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

 7-course menu ... €190
wine pairing ... €125

 Cheese selection from the Ile de France region ... €28

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

All the dishes are available “ à la carte ”
Menus are served for all guests.

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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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All our menus are offered with apéritif-toasts, an appetizer, a pre-dessert and miniardises.

Marinated langoustine, bergamot, smoked raw cream

tasmanian peppercorn leaf and Primeur Sturia caviar

Schoffrweg, Marcel Deiss, 2013

Beetroot from Mr. Caillot and goat cheese from Mr. Fabre

... the heart of the earth ...

goat curd and wild thyme ice cream, oxalys and sakura vinegar

Alsace 1er Cru Burg, Domaine Marcel Deiss, 2012

Crab from Brittany

silky almond sauce with lemon, celery root and sea urchin garum

Viognier, Le Pied de Samson, Domaine Georges Vernay, 2018

Green asparagus of Pointe de la Torrche

marinated and grilled over coals, bee pollen, mead sorbet and lemon verbena

Suave Classico, Calvarino, Pieropan, 2016

Seared leeks from Laurent Berrurier

seabass just marinated, nasturtium and creamy broth with ginger

Supp. Aquitaine Sturia caviar ... €20

Sancerre Blanc, Domaine Vacheron, 2020

Monkfish from our fishmonger Gauthier

marinated, smoked & matured, with wild garlic, Chartreuse and white asparagus

Bourgogne blanc, Domaine Rémy Jobard, 2016

Poultry from our Perche producer Stéphanie Leveau

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

Mauvy sec, Grande Réserve, Domaine du Vieux Solitaire, 2017

Beef from Arnaud Billon

matured with Katsuobushi, Béarnaise and celeriac chips

Caviar Sturia 10g, €20

Côtes Catalanes Rouge Vieilles Vignes, Domaine Gauby, 2015

Meyer lemon from Etienne and Perrine Schaeffer

marmalade and confit, almond and orange blossom sorbet

Sauternes, Castelnaud de Suduiraut, Château de Suduiraut, 2007

Grand cru chocolate from Venezuela

mace-infused cream, mint sorbet, cocoa nibs

Cocktail with cocoa liqueur, red fruit tea and ice-mint

Sudan Rume Café by Hippolyte Courty

in a thin crunchy leaf, textures of Kalamansi and sorbet

Coffee cocktail with Grand Marnier and Kahlúa

