



LUCAS CARTON
PARIS


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

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 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, Laurent Claude, Marie, Stéphanie, Nicolas, Fabrice, Timothée, Robert, Etienne and Perrine, Jean-Sébastien, Mathieu..
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 pepper tree leaf and Primeur Sturia caviar

Alsace, Schoffrweg, Marcel Deiss, 2013

Crab from Brittany

silky almond sauce with finger lime, celery root and sea urchin garum

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

Courgette, from our producers, in a thin tartlet

marinated pollack, ice cream with young spruce shoots

Saumur Blanc Les Perrières Lieu-Dit, Domaine Arnaud Lambert, 2019

Abalone from Brittany

anise broth with Douglas fir and sweet woodruff, Camus artichoke

IGP Pays d'Hérault, Mala Coste Blanc, Domaine de la Dourbie, 2020

Monkfish from Marie Bercegeay

marinated, smoked & matured, with vietnamese coriander, carrots and kombucha

Mercrey « La Mission », Château de Chamirey, 2017

Memories from Poitou-Charentes

mussels «éclade», marinière veil, saffron froth, red bell pepper and lovage

Sancerre rouge, Domaine Vacheron, 2019

Poultry from our Perche producer Stéphanie Leveau

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

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

Crispy veal sweetbreads

watercress and old rum Zacapa Solera 23 y-o

green beans and butter beans, cherry and barberry

Macon-Cruzille, Beaumont, Domaine Guillot-Broux, 2018

Lamb from the Perche region, selected by Arnaud

Baldoria bianco vermouth, fennel, marjoram, green olives and red PhuQuoc pepper

Châteauneuf-du-Pape AOC, Les Sinards 2019, Famille Perrin, 2019

Strawberry and Rhubarb by Mathieu Vermes

fine meringue, stewed rhubarb, textures of strawberries with elderberry vinegar

light yogurt and meadowsweet mousse

Champagne Rosé Apanage, Pommery

Raspberry in different textures and red pepper

seasoned with Béarn pepper and Lambruscum vinegar, Greek yogurt cloud

Champagne Rosé Apanage, Pommery

Grand cru chocolate from Venezuela

mace-infused cream, mint sorbet, cocoa nibs

Porto 20 ans, Sao Pedro Das Aguias, Rozes

