



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

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



5-course menu ... €140
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.

Tomato from Laurent Berrurier

smoked raw cream, crushed spicy tomatoes, marjoram and Pedro Ximénès vinegar

Iced & spicy tomato-water cocktail, lavender-vodka Coqlicorne & passion-sweet clover kombucha

Courgette, from our producers, in a thin tartlet

line red snapper, ice cream with young spruce shoots

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

Camus artichoke from Laurent Berrurier

anise broth with Douglas fir and sweet woodruff

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

Monkfish from Marie Bercegeay and rau-ram

marinated, smoked & matured, carrots and kombucha

Mercury « 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, Les Sinards 2019, Famille Perrin, 2019

Apricot like a tartlet

delicate mousse infused with meadowsweet, crispy corn

Sauternes, Castelnaud de Suduiraut, Château de Suduiraut, 2010

Raspberry in different textures and red pepper

seasoned with Béarn pepper and Lambruscum vinegar, Greek yogurt cloud

Champagne Rosé Royal, Pommery

Grand cru chocolate from Venezuela

mace-infused cream, mint sorbet, cocoa nibs

Porto 20 ans, Sao Pedro Das Aguias, Rozes

