



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,
Marie-Jeanne Ramel, restaurant manager and Marcantonio Sassi, chef-sommelier

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 4-course menu ... €100
wine pairing ... €75

 5-course menu ... €140
wine pairing ... €100

 7-course menu ... €195
wine pairing ... €135

 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.



Camus artichoke in different textures

anise broth with Douglas fir and sweet woodruff
Vacqueyras, Famille Perrin, 2020

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Sardines from Brittany

in natural way, aniseed garum and horseradish
aged balsamic vinegar and mexican lime
Verdicchio dei Castelli di Jesi, Classico Superiore, "Balciana", Sartarelli, 2016

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Ikejime red tuna

served raw, fermented beetroot and shiso, Voatsiperifery pepper yogurt
Jasnieres, Chant de vigne, Christine de Mianville, 2018

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Root vegetables and «mole» by Reynaldo

verjus and smoked butter emulsion, housemade charcuterie
Champagne Blanc de Noirs, Pommery

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Imperial shrimp from Marais Poitevin

instant broth with bergamot leaves, horseradish and roasted broccoli
Spoletto, Trebbiano Spoletino, Perticaia, 2017

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Blue lobster, citrus and bitterness journey

pumpkin and geranium rosat
Viré-Clessé, Denis Jeandeaup, 2020

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Monkfish from Marie Bercegeay and rau-ram

marinated, smoked & matured, carrots and kombucha
Mâcon-Cruzille, Les Genevrières, Domaine Guillot-Broux, 2019

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French cep and Tasmanian pepper emulsion

black garlic, Bourbon Pointu coffee and mushroom consommé
Mercrey, Château de Chamirey, 2019

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Poultry from our Perche producer Stéphanie Leveau

camus artichoke, liquorice, pine and west indian sweet verbena
Saint-Joseph, Cuvée du Papy, Stéphane Montez, 2019

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Venison marinated in champagne lees

red Kampot pepper and chervil root
Languedoc, Mala Coste Rouge, Domaine de La Dourbie, 2018

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Our «hare à la royale»

jerusalem artichoke dauphine and oxalys
Maury sec, Grande Réserve, Domaine du Vieux Solitaire, 2018

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Delcorf apple from Roland Rigault

combawa pickles and green shiso leaves
Green apple, Chartreuse and shiso in a Shaker

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Grand cru chocolate from Venezuela

mace-infused cream, mint sorbet, cocoa nibs
Porto 20 ans, Sao Pedro Das Aguias, Rozes

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Quince from Sannois

in all its expressions,
rose and yuzu vinaigrette, creamy yogurt and vanilla from Madagascar
Bulles de Ruche, quince water & yuzu

