



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 ... €110
wine pairing ... €75

 5-course menu ... €145
wine pairing ... €100

 7-course menu ... €200
wine pairing ... €135

 Truffle and Caviar menu ...€260
5-course menu

 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.



Ikejime red tuna

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

Sardines from Brittany

in natural way, anise garum and horseradish
aged balsamic vinegar and mexican lime (C*)
Verdicchio dei Castelli di Jesi, Classico Superiore, "Balciana", Sartarelli, 2016

Camus artichoke in different textures

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

Root vegetables and «mole» by Reynaldo

verjus and smoked butter sabayon, housemade charcuterie (T*)
Champagne Blanc de Noirs, Pommery

Seared leeks from Laurent Berrurier

sea bass just marinated and nasturtium, creamy broth with ginger (C*)
Sancerre Blanc, Domaine Vacheron, 2021

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Blue lobster, citrus and bitterness journey

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

Monkfish from Marie Bercegeay and rau-ram

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

Scallops – exploded -

Mexican lemon, cabbage oil with Putumayo pepper
Spoletto, Trebbiano, Spoletino, Perticaia, 2017

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Poultry from our Perche producer Stéphanie Leveau

Jerusalem artichoke emulsion, hazelnut and mushrooms (T*)
Saint-Joseph, Cuvée du Papy, Stéphane Montez, 2019

Venison wellington

Kampot pepper, grapes and chervil root (T*)
Languedoc, Mala Coste, Domaine La Dourbie, 2018

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Corsican clementine

in a variety of textures, light chestnut mousse
Iced hojicha tea with clementine juice

Hukambi grand cru chocolate from Brazil

kalamansi marmalade and sorbet
creamy chocolate infused with passion-fruit marigold
Saké Tsuru-Ume and yuzu

Quince from Sannois

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

(C*) Caviar Sturia option available

(T*) Melanosporum Truffle option available

