



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

 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

Sea urchin from Brittany

in a natural and ice cream form
blood orange, Kuki Hojicha and toasted rice
Chablis Cuvée Prestige, Domaine Chevallier, 2021

Camus artichoke in different textures

anise broth with Douglas fir and sweet woodruff
Côtes du Rhône, Domaine Jamet, 2019

Root vegetables and «mole» by Reynaldo

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

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Seared leeks from Laurent Berrurier

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

Langoustine just seared

almond and celery root
creamy rose hip sauce
Mâcon-Cruzille, Les Genévrières, Domaine Guillot-Broux, 2019

Monkfish from Marie Bercegeay and rau-ram

marinated, smoked & matured, carrots and kombucha
Viré-Clessé, Denis Jeandeau, 2020

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
Saint-Joseph, Cuvée du Papy, Stéphane Montez, 2019

Beef selected by Arnaud Billon

sardine garum, spinach and puffed potatoes
Douro Superior, Terras do Grifo, 2019

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Corsican mandarine

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 marigold
Saké Tsuru-Ume and yuzu

Shiatsu squash flower from Val d'Oise

ice cream infused with Gédéo coffee
and Corsican grapefruit
Kombucha infused with Gédéo coffee

(C*) Caviar Sturia option available

(T*) Melanosporum Truffle option available

