




LUCAS CARTON  
PARIS

# La Table


## Between purity and exuberance

Hugo Bourny and his team are happy to welcome you, with the essential complicity of Jordan Talbot, pastry chef, Marie-Jeanne Ramel, restaurant manager and Marcantonio Sassi, head sommelier.

**We invite you to follow one of our menus imagined according to the Chef's intuition, focusing on seasonal products carefully selected from our Ile-de-France and local producer partners.**




4-course menu ... €120  
*drinks pairing ... €80*



5-course menu ... €150  
*drinks pairing ... €100*



7-course menu ... €200  
*drinks pairing ... €135*



5-course Caviar menu ...€300  
*to discover 5 different types of caviar*



Cheese selection from the Ile de France region ... €30

Thank you to our producers, breeders, wholesalers so close to us and attached to their land: Roland, Arnaud, Claude, Laurent, Marie, Stéphanie, Nicolas, Fabrice, Etienne and Perrine, Mathieu, Gauthier...  
thanks to them : everything becomes possible!

**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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# Our seasonal creations

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## **Crispy lettuce hearts from Roland and cuttlefish**

marinated in miso and grilled over charcoals, served raw  
mint and watercress from Milly-la-Forêt

*Verdicchio dei Castelli di Jesi Classico Superiore, Tralivio, Sartarelli, 2017*

## **Candied beetroot**

silky sauce infused with Manakara berry, juniper, oxalis and sorrel

*Gose betterave et passion*

## **Green asparagus from Roland Rigault**

marinated and grilled

lemon balm and mead sorbet

*Soave classico, Calvarino, Pieropan, 2018*

## **Seared leeks from Laurent Berrurier**

sea bass just marinated and nasturtium, creamy broth with ginger

*Sancerre Blanc, Domaine Vacheron, 2021*

## **Langoustine just seared**

spring vegetables and rhubarbs, sunflower honey

pepper of the coasts and verbena

*Le Cirque des Grives, Château La Gordonne, 2021*

## **Monkfish and white asparagus from Gauthier**

marinated and smoked, Likouala pepper broth, tarragon and wild garlic

*Pouilly-Fuissé, Repostère, Domaine Guillot-Broux, 2019*

## **John Dory cooked meunière and peas**

juice from the pods and fir bud

bergamot and sweet woodruff

*Côtes du Rhône Blanc, Domaine Jamet, 2019*

## **Poultry from our Perche producer Stéphanie Leveau**

seared brocoletti and fennel,

cardamom and marjoram, verjus sabayon

*Châteauneuf-du-Pape (white), Les Sinards, Famille Perrin, 2020*

## **Beef selected by Arnaud Billon**

sardine garum, spinach and puffed potatoes

*Douro Superior, Terras do Grifo, 2019*

## **Lamb from the Perche region**

marinated in Nikka whisky « from the Barrel »,

lovage and black Phu Quoc pepper, pointed cabbage and Granny Smith apple

*Côtes du Roussillon, Caramany, Domaine de Modat, 2018*

## **Hayward Kiwi from Nerac**

fresh herbs sorbet and verbena berries

Madagascar vanilla light foam

*Poiré Granit, Éric Bordelet, 2022*

## **Hukambi grand cru chocolate from Brazil**

kalamansi marmalade and sorbet

creamy chocolate infused with marigold

*Saké Tsuru-Ume and yuzu*

## **Rhubarb from Mathieu Vermes**

raw cream in its natural way, pink peppercorn

sorbet of rhubarb cooked in a sugar crust

*Cocktail rhubarbe et poivre sauvage*