



LUCAS CARTON
PARIS

La Table

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

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4-course menu
drinks pairing

... 120 euros
... 80 euros



5-course menu
drinks pairing

... 150 euros
... 80 euros



7-course menu
drinks pairing

... 200 euros
... 135 euros



Caviar menu
to discover 5 types of caviar

... 300 euros

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When wines meet cuisine

As a legacy of the historical Maison Lucas Carton...

Let's immerse into an experience playing with our most beautiful bottles and a
personalized menu designed carefully to echo these exceptional wines.



Lucas Carton signature menu
5-course menu & 5 prestige wine

... 400 euros

Our team

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Chef Hugo Bourny with the essential complicity of

Jordan Talbot, pastry chef, Marie-Jeanne Ramel, restaurant manager
and Marcantonio Sassi, head sommelier.

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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. Menus are served for all guests.*

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Our seasonal creations



Ash-covered goat cheese from Pierre Coulon and zucchini
fermented and in textures, genmaicha tea, savory and herbs vinegar
S de Suduiraut, Vieilles Vignes, Château Suduiraut, 2019

Tomato from Simone's garden
smoked raw cream, spicy tomato purée
marjoram and Pedro Ximénès vinegar
Tomato-water cocktail, Coglicorne lavender-vodka & passion-sweet clover kombucha

Candied beetroot from Une Ferme du Perche
silky sauce infused with Manakara berry, juniper, oxalis and sorrel
Gose betterave et passion

Seared leeks from Laurent Berrurier
sea bass just marinated and nasturtium, creamy broth with ginger
Sancerre Blanc, Domaine Vacheron, 2021

Langoustine
tomato broth with Mexican tarragon and cherry blossom
sweet-candy with fir buds
Vin de France, Les Salines, Mas Mellet, 2022

Memories from Poitou-Charentes
mussels «éclade», marinière veil, saffron froth, red bell pepper and lovage
Sancerre rouge, Domaine Vacheron, 2021

Red mullet and smoked tea
red algae and trout eggs
trumpet broth, kombu and burnt lemon paste
Mercury 1er cru "La Mission", Château de Chamirey, 2019

Poultry from our Perche producer Stéphanie Leveau
Val d'Oise green beans
verjus sabayon, cardamon and marjoram
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

Veal and summer leaves
peach leaf bitterness, seared aubergine
fermented apricots and hart's pennyroyal
Rosso di Montalcino, Casanova di Neri, 2019

Raspberry infused in galanga
light greek yogurt mousse and rooibos sorbet
Rosé Demoiselle, Champagne Vranken

Fig and purple shiso
pulpy ginger juice
blanc-manger and bissap crystals
Iced bissap & crème de cassis

Nyangbo chocolate from Ghana
herbs sorbet and black Kampot pepper
Gédéo coffee infusion and cacao nibs, shaken