



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
... 140 euros



Caviar menu
to discover 5 types of caviar

... 300 euros

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When wine meets 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

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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

Ikejime red tuna

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

Sea urchin from Brittany

in a natural and ice cream form
green mikan, Kuki Hojicha and toasted rice
Chablis Cuvée Prestige, Domaine Chevallier, 2022

Crab from Brittany

textures of cabbage, tarragon and black fruit dashi
Saumur, Coulée de St Cyr, Domaine Arnaud Lambert, 2018

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

Scallops – exploded -

Mexican lemon, cabbage oil with Putumayo pepper
Soave Classico, La Rocca, Domaine Pieropan, 2019

Red mullet and smoked tea

red seaweed and trout eggs
trumpet broth, kombu and burnt lemon paste
Mercrey 1er cru "La Mission", Château de Chamirey, 2019

Poultry from our Perche producer Stéphanie Leveau

Val d'Oise fennel
verjus sabayon, cardamon and marjoram
Châteauneuf-du-Pape (white), Les Sinards, Famille Perrin, 2020

Beef from Arnaud Billon

matured with Katsuobushi, Béarnaise and celeriac chips
Côtes Catalanes Rouge Vieilles Vignes, Domaine Gauby, 2012

Corsican clementine

in variations of textures
light chestnut mousse
Moscato d'Asti DOCG Bricco Quaglia, La Spinetta, 2022

Hukambi grand cru chocolate from Brazil

kalamansi marmalade and sorbet
creamy chocolate infused with marigold «passion fruit»
Nigori Yuzushu, Asahara Shuzo