

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
... 100 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

Our team

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Chef Hugo Bourny with the essential complicity of

Sylvain Goujon, 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

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

Winter carrots
sweet vernal-grass sabayon and carrot-peel praliné
Meyer lemon and whiskey vinegar
Mâcon-Cruzille, Clos de la Mollepierre, Domaine Guillot-Broux, 2017

Seared leeks from Laurent Berrurier
sea bass just marinated and nasturium
creamy broth with ginger
Sancerre Blanc, Domaine Vacheron, 2022

Ravioli with root-vegetables
copiously truffled, broth infused pepper and pearl barley
Mâcon-Cruzille, Beaumont, Domaine Guillot-Broux, 2018

Scallops – exploded -
Mexican lemon, cabbage oil with Bolovens pepper
Soave Classico, La Rocca, Domaine Pieropan, 2021

Red mullet and smoked tea
red seaweed and trout eggs
trumpet broth, kombu and burnt lemon paste
Côtes de Provence, Les Planètes, Château La Gordonne, 2021

120-day-old poultry from Le Perche
Jerusalem artichoke, pine nuts
shitake and nepita emulsion
Maury sec, Domaine du Vieux Solitaire, 2018

Beef from Perche and Caviar
matured with Katsuobushi, Béarnaise and celeriac chips
Douro, Terras do Grifo, 2019

Pink grapefruit from Corsica
ice cream infused with sencha tea, sage
and black pepper from Wayanad
Moscato d'Asti DOCG Biancospino, La Spinetta, 2023

Hukambi grand cru chocolate from Brazil
kalamansi marmalade and sorbet
creamy chocolate infused with marigold «passion fruit»
Nigori Yuzushu, Asahara Shuzo