

The Art Nouveau of cooking discovering unknown lands.

To honor this legendary place and its woodwork imagined by the artist Majorelle, it was necessary to create a cuisine that is sufficiently delicate and vegetal but also impactful. A modern vision of nature.

The relevant meeting of well-known products sublimated by unexpected flavors and spices...

As many escapes the Chef offers for a transcended nature.



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 Michel Le Meur, 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

Rainbow trout from Yvelines

served raw, celtuce lettuce, lemon balm and Batak berry
Riesling, Alsace, Haut-Lieu, Burgreben, Marc Tempé, 2014

Green asparagus from Val d'Oise marinated in Chartreuse

yogurt and ice cream with young epicea buds
Condrieu, Chanson, Stephane Montez, 2019

Carrots primeur

sabayon with sweet vernal grass and carrot-peel praliné
Meyer lemon and whiskey vinegar
Côtes de Provence, Sémaphore, Château la Gordonne, 2021

Seared leeks from Laurent Berrurier

marinated sea bream and nasturium
creamy broth with ginger
Sancerre Blanc, Domaine Vacheron, 2022

Langoustine

variations around kabu and golden turnips
creamy juice with sisymbre butter
Jasnieres, Chant de vigne, Christine de Mianville, 2018

Matured and smoked monkfish

hawthorn and miso broth
oxheart cabbage refreshed with horseradish
Bourgogne, Chardonnay, Coche Dury, 2019

120-old-days poultry from le Perche region and myrtle

white asparagus from la Pointe de la Torche
sabayon with verjus and mimosa flowers
Bourgogne, Les Genièvières, Domaine Guillot-Broux, 2017

Beef All'Herbe 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
Riesling Spätlese, Kesselstatt, 2014

Andoa chocolate and mustard leaf

green pepper and Milly-la-Fôret mint ice cream
ganache whipped with Jasmine tea
Maurycy, Domaine de la Préceptorie, 2015