

~ MENU AT YOUR OWN COMPOSITION ~

(only at lunchtime)

MENU 49 €

Amuse-bouche

* * *

Choice of 1 Starter

* * *

Choice of 1 Main Course

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Cheese or Dessert

MENU 69 €

Amuse-bouche

* * *

Choice of 2 Starters

* * *

Choice of 1 Main Course

* * *

Cheese or Dessert

* * *

Coffee or Tea

MENU 89 €

Amuse-bouche

* * *

Choice of 2 Starters

* * *

Choice of 2 Main Courses

* * *

Cheese or Dessert

* * *

Coffee or Tea

SOMMELIER SELECTION

White wine

I.G.P. CÔTES DE GASCogne 2017

HAUT MARIN

ELISABETH PRATAVIERA

12 € per glass

Red wine

JUMILLA "CRIANZA COLECCION" 2016 (ESPAGNE)

BODEGA LUZON

12 € per glass

Net prices, including service and V.A.T.

FROM TUESDAY UNTIL THURSDAY

Lunch : 12.00 p.m. to 3.00 p.m. - Dinner : 7.00 p.m to 11.30 p.m

VENDREDI ET SAMEDI

Lunch : 12.00 p.m to 3.30 p.m - Dinner : 7.00 p.m to 00.00 a.m

Reservations open from 9.00 a.m

LES ENTRÉES FROIDES

LA DAURADE ROYALE

sea bream carpaccio, lemon dressing, Espelette pepper

✓ **LE CHICON**

in crispy chicory salad with blue Stilton cheese, green apple and walnuts

LE PÂTÉ EN CROÛTE

pistachio veal « terrine » with duck foie gras (suppl. 14 €)

LES ENTRÉES CHAUDES

✓ **L'ŒUF DE POULE « BIO »**

sunny side-up on a crispy rice with mushrooms

LA SAINT-JACQUES DE NORMANDIE

seared scallops with seaweed butter (suppl. 14 €)

✓ **LE POTIRON**

in velouté, goat's cheese ravioli and roasted pumpkin seeds

LES PLATS

LES SPAGHETTIS

lobster spaghetti, spicy coral emulsion and Espelette pepper (suppl. €14)

✓ **LES LÉGUMES**

steamed seasonal vegetables with quinoa and fresh coriander

LA BELLE PÊCHE DU JOUR

fish of the day (suppl. 14 €)

LE BŒUF

beef tartar and french fries

LA PINTADE

chicken breast gravy juice and Kale with « Taggiasche » olives

LA COTE DE VEAU

roasted veal chops and fresh sautéed girolles mushrooms (suppl. 14 €)

LE FROMAGE ET LES DESSERTS

LE FROMAGE

french cheese selection

LE DESSERT PRÉFÉRÉ DE JOËL ROBUCHON

caramelized apple pie and brandy apple sorbet

L'EXOTIQUE

crispy butter shortbread, exotic fruit mouss

LES GLACES ET SORBETS

✓ **Vegetarian dish**

LA CARTE DES PLATS EN PETITES PORTIONS DÉGUSTATION

LA DAURADE ROYALE *	
sea bream carpaccio, lemon dressing, Espelette pepper	39 €
✓ LE CHICON	
crispy chicory salad with blue Stilton cheese, green apple and walnuts	39 €
LE CHOU ROMANESCO	
sweet and sour shrimp with peanut chutney	42 €
LA FAMEUSE GÉLÉE DE CAVIAR DE JOËL ROBUCHON *	
surprise of caviar and cauliflower cream	49 €
✓ L'ŒUF DE POULE « BIO »	
sunny side-up on a crispy rice galette with shaved white truffles	45 €
LE PÂTÉ EN CROÛTE *	
wild meat pate, duck foie gras and pistachio.....	39 €
✓ LE POTIRON	
butternut velouté, goat's cheese ravioli and roasted pumpkin seeds.....	38 €
LA VOLAILLE	
chicken gyoza, with parmesan, girolles and bresaola of Wagyu beef	39 €
LE HOMARD *	
in a spicy broth with lobster and fresh ginger	39 €
✓ L'ARTICHAUT *	
roasted artichoke, chickpeas and turmeric foam	36 €
✓ LES LÉGUMES DE SAISON « BIO » *	
steamed seasonal vegetables with quinoa and fresh coriander	36 €
LA SAINT-JACQUES DE NORMANDIE	
seared scallops with seaweed butter	44 €
LA LANGOUSTINE *	
scampi raviolis with black truffle and foie gras sauce.....	54 €
LE SAINT-PIERRE	
seared john dory filet with mashed parsnip and verjus	38 €
✓ LE RIZ	
risotto style rice with cauliflower and brocolis, saffron emulsion	39 €
LE BURGER	
beef and duck foie gras burgers with lightly caramelized bell peppers.....	44 €
LE RIS DE VEAU	
veal sweetbreads with stuffed cos lettuce	44 €
LA CAILLE	
caramelized duck foie gras with mashed potatoes	37 €
L'AGNEAU DE LAIT DES PYRÉNÉES	
milk fed lamb cutlets with fresh thyme	39 €

LA CARTE

LES ENTRÉES FROIDES ET CHAUDES

✓ LA BETTERAVE

beetroot and apple salad served with green mustard sorbet..... 42 €

LE HOMARD

blue lobster with romaine lettuce, mozzarella, avocado and curcuma dressing..... 52 €

LA BRESAOLA WAGYU BEEF

served with tomato bread 59 €

L'ŒUF DE POULE « BIO »

soft crispy egg with imperial Sologne caviar and smoked salmon 98 €

LA LANGOUSTINE

crispy langoustine papillote with basil 75 €

LE CAVIAR IMPERIAL DE SOLOGNE

from Sologne, 50 grammes 110 €

LES PLATS

LA TRUFFE BLANCHE

white truffle spaghetti and shaved parmesan 149 €

LE HOMARD « FRITE »

roasted lobster with coral emulsion and french fries 79 €

LA SOLE DE NOIRMOUTIER

sole fish « Belle Meunière » 79 €

LE TURBOT (pour 2 personnes)

roasted and spiced with pistachio oil and condiments. 129 €

LE SAINT-PIERRE

in a fillet, on a parnship compote with verjuise 68 €

LA CAILLE

caramelized duck foie gras with mashed potatoes 64 €

L'AGNEAU DE LAIT DES PYRÉNÉES

milk fed lamb cutlets with fresh thyme 68 €

LE FILET DE BŒUF

« Limousine Or Rouge » beef tenderloin Malabar black pepper..... 73 €

LA NOIX D'ENTRECÔTE

rib eye « Argentine Black Angus », slightly fried pimientos 74 €

LE VEAU

in blanquette, old-fashioned with slices of white truffle 89 €

LES FROMAGES DE NOS RÉGIONS

French cheeses selection 21 €

MENU VÉGÉTARIEN

99 € per person

POUR COMMENCER

creamy porcini mushroom soup with a touch of parmesan cheese

LE CHOU ROMANESCO

sweet and sour shrimp with peanut chutney



L'ŒUF DE POULE « BIO »

sunny side-up on a crispy rice with mushrooms



LE POTIRON

in velouté, goat's cheese ravioli and roasted pumpkin seeds



LE RIZ

risotto style rice with cauliflower and brocolis, saffron emulsion

LA FIGUE

caramelized vanilla cheesecake, speculoos base, fresh figs and red fruit sorbet

Net prices, service and VAT included.

MENU « SIGNATURE »

220 € per person

« Discover the emblematic dishes of Joël Robuchon »

POUR COMMENCER

duck foie gras mousse, parmesan emulsion and Maury reduction

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LA FAMEUSE GÉLÉE DE CAVIAR DE JOËL ROBUCHON

surprise of caviar and cauliflower cream

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LA SAINT-JACQUES DE NORMANDIE

seared scallops with on barley risotto and white truffle

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LA LANGOUSTINE

in ravioli with steamed green cabbage

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LE SAINT-PIERRE

in a fillet, on a parsnip compote with verjuice

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LA CAILLE

caramelised with duck foie gras, small girolles steamed in the juice

ou

L'AGNEAU DE LAIT DES PYRÉNÉES *

milk fed lamb cutlets with fresh thyme

LE PARFUM DES ÎLES

passion fruits and banana posset, old rum granita and coconut foam

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LA POIRE

infused with bergamot and ats williamine sorbet

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LE FIN MOKA

coffee or tea and sweet petits-fours

(*served with the famous mashed potatoes of Joël Robuchon)

Net prices, service and VAT included

LA CARTE DES DESSERTS

24€

LE CHOCOLAT SIGNATURE

Andoa « organic » chocolate cream, Caribbean ice cream, Oreo biscuit

ou

LA CHARTREUSE

in a hot soufflé accompanied by pistachio ice cream from Bronte

ou

LA COCO

coconut ice cream, in a chocolate shell, exotic heart

ou

LA PAVLOVA

with Ardèche chestnuts and black berries

ou

LE CHAMPIGNON

mushroom shaped, crunchy hazelnut cream and spicy citrus coulis

ou

LA FAMEUSE CRÈME CARAMEL DE JOËL ROBUCHON

ou

LES GLACES ET LES SORBETS

Prix nets, service et TVA inclus