



## APPETIZERS

SCALLOP AGNOLOTTI WITH SQUID INK  
Clams in green /WS/

74 €

DELICATE JAPANESE JELLY WITH SHELLFISH  
Crunchy salted plum fritters with yuzu /WS/

78 €

CRAB MEAT ROASTED IN THE OVEN WITH SALTED BUTTER  
Frozen stock and crisp nori leaf /WS/

84 €

BLACK TRUFFLE AND STEAMED ARTICHOKE  
VINAIGRETTE DRESSING  
Bottom of scallop soufflé /ws/

98 €

SOFT-BOILED HEN-EGG WITH WHITE TRUFFLE FROM ALBA  
Leaf, cream and croutons with bacon

120 €

POACHED DUCK FOIE GRAS IN A CONSOMME  
Melted daikon radish with white truffle from Alba

138 €



## FISH AND SHELLFISH

ROASTED LOBSTER TAIL GLAZED  
WITH BRITANNY POMMEAU CIDER  
Melted green cabbage  
Coral sponge cake and mixed pincers /WF/

110 €

STEAMED TURBOT WITH SALTED BUTTER  
Crunchy capers and winter vegetables /WF/

135 €

SCALLOPS WITH TOMATO PULP  
Creamed spinach and white truffle shaved at your table /WS/

140 €

FILLET OF SEABASS LIGHTLY STEAMED  
Squid leaf with caviar pearls, fine cauliflower purée /WS/

140 €

LANGOUSTINE POACHED IN A STOCK  
Spaghetti pasta with juice and Alba white truffle /WS/

155 €



## MEAT AND POULTRY

BREAST OF FREE-RANGE CHICKEN POACHED IN A BLADDER 98 €  
Vegetables and fresh cream

*...with white truffle* 175 €

BRAISED VEAL SWEETBREAD WITH CHIVES 98 €  
“Blanquette” garnish style

JUGGED PIGEON FROM “MAINE-ET-LOIRE” 110 €  
Celeriac with truffles and bacon cooked with paper frill

THINLY-SLICED FILLET OF BEEF “ROSSINI” STYLE 140 €  
Truffle juice and potato crisps

ROAST RACK OF VENISON 165 €  
Slices of pears with duck foie gras, game sauce



## CAMILLE'S DESSERTS

SOFT CHOCOLATE AND CARAMEL TART Cocoa shortbread crumbles with pure salt	32€
APPLE COCOTTE, PEAR AND QUINCE FRICASSEE Berlingot sherbet from Nantes	32 €
LACE BISCUITS STUFFED WITH CHESTNUT Roasted morellos	32 €
SPONGE CAKE SOUFFLÉED WITH LEMON Cristal leaf frozen with tequila	32 €
PINK GRAPEFRUIT IN SMALL MELTING SHELLS Vanilla lemon jelly	32 €
CRUNCHY CARAMELIZED MILK CHOCOLATE TUBES White truffle shavings	56 €



## DEGUSTATION MENU

CRAB MEAT ROASTED IN THE OVEN WITH SALTED BUTTER  
Frozen stock and crisp nori leaf

SCALLOP AGNOLOTTI WITH SQUID INK  
Spicy bell pepper sauce and condiments /WS/

POACHED DUCK FOIE GRAS IN A CONSOMMÉ  
Melted Daikon white turnips

ROASTED LOBSTER TAIL GLAZED WITH BRITANNY POMMEAU CIDER  
Melted green cabbage  
Coral sponge cake and mixed pincers /WS/

THINLY-SLICED FILLET OF BEEF "ROSSINI" STYLE  
Truffle juice and potato crisps

Or

JUGGED PIGEON FROM "MAINE-ET-LOIRE"  
Celeriac with truffles and bacon cooked with paper frill

LIGHT FOURME D'AMBERT WITH NUT LIQUEUR  
Juicy pear in a fine jelly, lace cookie

PINK GRAPEFRUIT IN SMALL MELTING SHELLS  
Vanilla lemon jelly

SOFT CHOCOLATE AND CARAMEL TART  
Cocoa shortbread crumbles with pure salt

This degustation menu is proposed to the entire table at 240 €



## WINE PAIRING WITH THE DEGUSTATION MENU

SAUMUR - INSOLITE - 2009  
Domaine Thierry Germain

GRÜNER VELTLINER - FEDERSPIEL SETZBERG - 2010  
Weingut Gritsch

RIESLING TRABENER KRAÜTERHAUS SPÄTLESE TROCKEN - 2009  
Weingut Trossen

CORTON CHARLEMAGNE GRAND CRU - 2007  
Domaine Antonin Guyon

CHATEAU GISCOURS - 2004  
Margaux

Or

VALAIS - SYRAH RESERVE - 2008  
Domaine des Muses

ORLEANS - EXCELLENCE - 2009  
Clos Saint Fiacre

BUGEY - CERDON METHODE ANCESTRALE  
Domaine Bernard Rondeau

PEDRO XIMENEZ - GRANDE RESERVA - MONTILLA MORILES - 1985  
Toro Albala

The Chef Sommelier Estelle Touzet and Yannick Alléno have elaborated this selection of wines, pairing with the degustation menu at 160 € (8 cl. per glass)



## WHITE TRUFFLE MENU

SOFT-BOILED HEN-EGG  
Leaf, cream and croutons with bacon

POACHED DUCK FOIE GRAS IN A CONSOMME  
Melted daikon radish

SCALLOPS WITH TOMATO PULP  
Creamed spinach leaves /WS/

BRAISED OF FREE-RANGE CHICKEN POACHED IN A BLADDER  
Vegetables and fresh cream

CRUNCHY CARAMELIZED MILK CHOCOLATE TUBES  
Melted cookie and candied lemon twists

This degustation menu is proposed to the entire table at 520 €

# “LE DEJEUNER”



## AUTHENTIC PARISIAN MENU

*“It is said that every philosophy is the daughter of its century and in the same way, cookery tells the story of an era. Today, I want my cooking to rediscover Parisian gastronomy’s finest delicacies, entirely recreated and rethought of for this century. My cooking is like my city and my city is Paris.”*

*Yannick Alléno*

### PARISIAN TART

Ham, cheese and mushrooms

### SMOKED EEL SOUFFLÉ

Watercress sauce from “Mereville”, red onions with vinegar and melted beetroot

### ROASTED SHOULDER OF LAMB IN A POTATO CAKE

Salad leave sprouts

### PUFFED APPLE PIE

Thick iced cream from “Viltain’s farm”

This menu is proposed at 90 €



INDEX OF ABBREVIATIONS:

/WF/ WILD FISH  
/WS/ WILD SHELLFISH

WE ARE ABLE TO GIVE YOU ANY INFORMATION ABOUT THE MEAT  
SERVED IN OUR RESTAURANT

PRICES INCLUDE VAT AND SERVICE CHARGE