

# Menu

## LUNCH

98 € *can be served in an hour*

**Viroflay spinach soup,**

Scamorza, burnt nutmeg and roasted white mushroom

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**Pike mousse,** brioche

Celeriac extraction

or

**Confit beetroot,** cocoa vinaigrette

Ricotta and black olive condiment

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**Brill,** like a millefeuille

Fermented milk, carrot gel and pickles

or

**Black pudding and piglet rib**

Herbs salad and nettle vinaigrette

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**Fresh goat cheese ice cream**

Black berries, oregano and hyssop flowers

Olive oil gel

or

**Chocolate crèmeux,** buckwheat tuile

Brown butter

## WINE PAIRING

3 glasses

49 €

## Menu

### AUX CHAMPS-ÉLYSÉES

145 €

**John Dory**, marinated with parsley  
Celery, tapioca and herbs

**Steamed Comté soufflé**  
Foie gras and Albufera

White truffle supplement

94 €

**Red mullet**, potato flake  
Cep mushroom duxelle

**Pigeon roasted with juniper**, pickled mushrooms, black olive  
Condiment and figs

**Parfait**, coffee ice cream and pistachio crémeux  
Brioche

## WINE PAIRING

4 glasses

73 €

# Menu

## PAVYLLON

235 €

**Game terrine**, sherry gel, radish

Toasted baguette

**Scallops quenelle**,

Raw and duxelle of white mushrooms

**Confit beetroot**, cocoa vinaigrette

Ricotta and black olive condiment

**Turbot**, tapioca, celeriac and herbs

Pike and trout eggs

**Wagyu grade 4**, like Strogonoff

Crispy potato, marinated pepper and paprika

**Biscuit tuile**, wild strawberries

Milk mousse

**Chocolate crèmeux**, buckwheat tuile

Brown butter

## WINE PAIRING

6 glasses

116 €

# Creative cold

## STARTERS

Tasting size

<b>Sole chaud-froid with black truffle</b> Clams gel, celery extraction almond milk and pistacchio	53 €
<b>John Dory</b> , marinated with parsley Tapioca, celery and herbs	28 €
<b>Game terrine</b> , sherry gel, radish Toasted baguette	36 €
<b>Utah Beach oyster</b> , lovage granita Croutons and lemon	29 €
<b>Beef and razor clams tartar</b> Smoked with dried herbs, potato flakes	29 €
<b>Smoked salmon tart</b> , beer cream Pickled vegetables, watercress and nasturtium	32 €

# Creative warm

## STARTERS

tasting size

<b>Steamed Comté soufflé</b> Foie gras and Albufera	33 €
White truffle supplement	129 €
<b>Scallops quenelle,</b> Raw and duxelle of white mushroom	35 €
<b>Belon oyster dumpling,</b> Smoked pike eggs and condiments	34 €
<b>Clams gratin,</b> for Éliane Parsley oil and flower	36 €
<b>Langoustines,</b> tail with butter Coral crémeux with ginger and Cayenne pepper	59 €
<b>Pike mousse,</b> brioche Celeriac extraction	33 €

# Creative vegetal

## STARTERS

tasting size

<b>Viroflay spinach soup,</b> Scamorza, burnt nutmeg and roasted white mushroom	19 €
<b>Confit beetroot, cocoa vinaigrette</b> Ricotta and black olive condiment	21 €
<b>Spinach and potato sandwich,</b> crispy potato	26 €
<b>Spicy aubergine,</b> avocado sauce Lemon balm, mint and lovage	24 €

## PASTA

### AND RAVIOLI

tasting size

<b>Butternut tortelli</b> Hommage to Nadia and Giovanni Santini Butter and parmesan	31 €
<b>Glutenfree tagliatelle,</b> corn and caviar extraction Crispy chicken skin	96 €
<b>Root vegetable ravioli,</b> light broth Virgin olive oil	26 €

# FISH AND MEAT

served with vegetable tempura

<b>Brill</b> , like a millefeuille Fermented milk, carrot gel and pickles	53 €
<b>Red mullet</b> , potato flake Cep mushroom duxelle	49 €
<b>Turbot</b> , tapioca, celeriac and herbs Pike and trout eggs	67 €
<b>Sea bass</b> , with golden osciètre caviar	93 €
<b>Wagyu grade 4</b> , Strogonoff style Crispy potato, marinated pepper and paprika	86 €
<b>Milk fed lamb</b> , liver with curry Stew with coconut, lemongrass and confit lemon	52 €
<b>Black pudding and piglet rib</b> Herbs salad and nettle vinaigrette	34 €
<b>Royale style hare</b> Pan-fried foie gras, sauce Royale	54 €
<b>Roasted venison with juniper</b> Pickled mushrooms, black olive condiment and figs	41 €
<b>Poached chicken fillet</b> , lemon balm Comté cheese, walnut condiment and vin jaune sauce	36 €

## CHEESE SELECTION

20 €

served with green leaves

## DESSERTS

22 €

**Parfait**, coffee ice cream and pistachio crèmeux  
Brioche

**Salted caramel ice cream**  
double cream, Amarena cherries and roasted hazelnut

**Biscuit tuile**, wild strawberries  
Milk mousse

**Fresh goat cheese ice cream**  
Black berries, oregano and hyssop flowers  
Olive oil gel

**Chocolate crèmeux**, buckwheat tuile  
brown butter

**100 % vegetal**, confit grapes in Sauternes gel  
Crispy rice and sudachi

**Confit pear**, loomi  
Vanilla ice cream and Williamine sauce

Net price - Allergen list available upon request.

According to the decree n° 2002-1465 published the 17th, of december 2002 beef is guaranteed from France and Japan.  
White truffle are Tuber Magnatum Pico from Alba. Black truffle are Tuber Melanosporum.