

## Menu LUNCH

68€

**Early seasonal salad,**  
Marigold flower's sprout and elderberry

**Skate wing,** poached on aromatic nage with meursault  
Tangy vegetables

**Soufflé amandes meringue,** glazed with orgeat syrup  
Sugar pear and Balsamic vinegar

## Menu CHAMPS-ÉLYSÉES

135 €

**Scraped faty tuna,** parmesan cheese  
Crushed sauce « Remoulade »

**Steamed cheese soufflé,**  
Watercress sauce and smoked eel

**Skate wing,** poached on aromatic nage with meursault  
Tangy vegetables

Or

**Rack of lamb,** wood fire  
« Bagnetto rosso » sauce

**Kapput « chino »,** coffee crémeux  
Amaretto gel

## Menu PAVYLLON

248 €

**Shiso leaf tempura,**  
Lovage cream, caviar and smoked pike roe,

**Seabass and beef,** commendation of raw Thin slices and tartare with  
caviar

**Ravioles potagères,** spring extraction broth  
Parfumed oils

**Sole filet,** steamed with wild garlic  
Pickled Sprouces and peas

**Veal sweetbread,** butter fried  
Vin jaune morels

**Biscuit tuile,** wild strawberries  
Milky foam with vanilla

**Friande chocolate tart,** served lukewarm  
Vanilla ice cream

## Creative STARTERS

**Oysters jelly,** from Gillardeau number two 35€  
Iodized blinis with buckwheat seeds

**Schrimps Obsiblué,** cocktail sauce 41€  
Raw fennel and cucumber seasoned with dill

**Seabass and beef,** commendation of raw 76€  
Thin slices and tartare with caviar

**Steamed cheese soufflé,** 36€  
Watercress sauce and smoked eel

**Shiso leaf tempura,** 28€  
Lovage cream, caviar and smoked pike roe

**Steamed stuffed morels,** duck foie gras royale 47€  
Vin jaune sauce

**Badaboum style egg,** 48€  
Oscietre caviar from Maison Prunier  
Sorrel and smoked eel toast

**Scraped faty tuna,** parmesan cheese 32€  
Crushed sauce « Remoulade »

## Creative vegetal STARTERS

**Ravioles potagères,** spring extraction broth 29€  
Parfumed oils

**Curry Man'ouché,** herbs powder 25€  
French black garlic, pistachio and ginger

**Poivrade artichokes salad,** parmesan cheese 24€  
Dry yeast crumbs

**Early seasonal salad,** 33€  
Marigold flower's sprout and elderberry

## PASTA

**Casarecce 88,** black pepper and lemon 41€  
Veil of bottarga and parmesan cheese

**Green Lasagna,** bolognese and parmesan cheese 39€  
Recipe from my friend Luigi Taglienti

## FISH AND MEAT

**Fried withing filet,** « Prunier » style 65€  
Tuna tartare and French caviar

**Sole filet,** steamed with wild garlic 79€  
Pickled Sprouces and peas

**Skate wing,** poached on aromatic nage with meursault 47€  
Tangy vegetables

**Lobster tail,** wood fire grilled 92€  
Ginger butter

**Rack of lamb,** wood fire 56€  
« Bagnetto rosso » sauce

**The « cordon bleu »,** for two person 48 €/pers  
Vin Jaune juice and grated nutmeg

**Beef, lobster and tuna,** Parisian chirashi 87€  
Condiments and aromatic gel

**Veal sweetbread,** butter fried 69€  
Vin jaune morels

## DESSERTS

25€

**Whipped ice cream,**  
Thin biscuit, sugar free candied citrus and salted butter caramel

**Biscuit tuile,** wild strawberries  
Milky foam with vanilla

**Friande chocolate tart,** served lukewarm  
Vanilla ice cream

**Soufflée amonds meringue,** glazed with orgeat syrup  
Sugar pear and Balsamic vinegar

**Tasty sugar-free meringue,** upside down Pavlova  
Strawberries and cream

**Kapput « chino »,** coffee crémeux  
Amaretto gel

## EXTRACT OF OUR WINE LIST

Touraine « Sauvignon Blanc », Domaine <b>Bonnigal-Bodet</b> 2020	40 €
Alsace Gewurztraminer, Domaine <b>Albert Boxler</b> 2018	75 €
Montagny 1er Cru, Domaine <b>Jean-Marc Boillot</b> 2018	75 €
IGP Gard « Viognier », <b>Château de Campuget</b> 2020	35 €
Castillon Côtes de Bordeaux, <b>Château La Croix Lartigue</b> 2013	40 €

# Menu **BRUNCH**

120 €

*Mineral water and alcohol not included*

Coffee or tea and freshly squeezed orange juice

Home made viennoiseries and bread

Butter, sugarfree jam and chocolate spread

The Goodwich, warm gougère

Paris ham, Comté

## ***Weekend specials***

Perfect omelette, Colonnata lardo and white button mushrooms

Beef tartar tacos, condiments

Salmon, pickels and anise blinis

Our steamed soufflé, comté with watercress sauce and smoked eel

## ***Desserts***

Bricelet, garnish with ice cream

Puffed crêpe, chocolate and hazelnut

For 2

Fruits salad

**Brunch à la carte**

**87€** *mineral water and alcohol not included*

*Two specials and two desserts to choose*

**Brunch for kids (-12 years old)**

**38 €**

*One special and one dessert to choose*

Net price - Allergen list available upon request.

According to the decree n° 2002-1465 published the 17<sup>th</sup> of december 2002 . Beef guaranteed France.