

LUNCH menu

68€

Pâté en croûte, wild duck
Last summer cherries

Trout slowly cooked, crispy Paris mushroom
Dill beurre blanc

Biscuit tuile, raspberry
Milky foam with vanilla

Menu

CHAMPS-ELYSEES

145 €

Spinach and potato sandwich,
Ricotta and smoked cod roe

Pike bread, classic of the house
Celeriac extraction

Steamed comté soufflé,
Smoked eel, watercress

Pigeon, fine semolina and BBQ sauce
Figs cooked with Madagascar pepper

Sugar free meringue scales, blackberry ice-cream
Lovage

Menu

PAVYLLON

235 €

Tempura of shiso leave, lovage
Caviar and smoked pike eggs

Sea bass and avocado terrine,
Green leaves and ceviche sauce

Spinach and beetroot ravioli,
Root vegetable broth and olive oil

Girolles cassolette,
Vin Jaune and chive

Milk fed lamb, char-cooked
« Bagnetto rosso », black olive and garlic

Biscuit tuile, raspberry
Milky foam with vanilla

Napolitan puffed shell, stuffed with stracciatella
Chocolate, hazelnut and sugarfree caramel

Creative

STARTERS

Langoustine, cold Meursault nage
Dill and chervil 62 €

Sea bass and avocado terrine,
Green leaves and ceviche sauce 43 €

Crab, mayonnaise and citrus
Lovage, frisée and nettle vinaigrette 62 €

Mussels from Morisseau, chilled soup
Tomato pips and ice cream 30 €

Pâté en croûte, wild duck
Last summer cherries 36 €

Pike bread, classic of the house
Celeriac extraction 33 €

Tempura of shiso leave, lovage
Caviar and smoked pike eggs 22 €

Vol au vent, stuffed mushroom
Vin Jaune sabayon and smoked pike eggs 41 €

Steamed comté soufflé
Smoked eel, watercress 36 €

Steamed cep mushrooms,
Bone marrow and toast 43 €

Vegetal

STARTERS

Spinach and potato sandwich
Ricotta and smoked cod roe 26 €

Viroflay spinach soup, Paris mushroom
Scamorza and burnt nutmeg 19 €

Spinach and beetroot ravioli,
Root vegetable broth and olive oil 29 €

PASTA

Rigatoni, smoked black pepper carbonara
Guanciale 37 €

Spaghetti, lobster bolognese
Creamy bisque and paprika 88 €

Lasagne, bolognese and parmigiano reggiano
Recipe of Luigi Taglienti 39 €

FISH AND MEAT

Red mullet fillet, zucchini flower
Chermoula sauce 57 €

Trout slowly cooked, crispy Paris mushroom
Dill beurre blanc 44 €

Sole fillet, Champagne sauce
Leeks from Gennevilliers 61 €

John Dory, cooked under the salamander
« A la diable » sauce , crispy onion rings 57 €

Chicken fillet, served room temperature
Lovage mayonnaise, croûtons and whole grain mustard 45 €

Wagyu beef grade 4, Strogonoff style
Crispy potatoes, paprika 86 €

Milk fed lamb, char-cooked
« Bagnetto rosso », black olive and garlic 57 €

Pigeon, fine semolina and BBQ sauce
Figs cooked with Madagascar pepper 41 €

DESSERTS

25 €

*Aurélien Rivoire, our pastry chef created this collection of sugar free desserts.
By using NATSUC, a natural and sustainable sugar alternative derived from birch bark, pleasure is still the main focus of our desserts.*

Orange blossom ice cream, textured with gum arabic
Espresso gel and cardamom

Napolitan puffed shell, stuffed with stracciatella
Chocolate, chestnuts and sugarfree caramel

Biscuit tuile, raspberry
Milky foam with vanilla

Chocolate crémeux, mapple syrup
Voatsiperifery pepper and juniper gel

Sugar free meringue scales, blackberry ice-cream
Lovage

Crêpe soufflée, Grand Marnier
For 2 – 50 €

EXTRAIT DE NOTRE CARTE DES VINS

Champagne Leclerc Briant « Brut Réserve » 130 €
Alsace Riesling « Cuvée Albert », Domaine Albert Mann 2017 65 €
Montagny 1er Cru, Domaine Jean-Marc Boillot 75 €
IGP Gard « Viognier », Château de Campuget 2019 35 €
Maranges 1er Cru "La Fussière", Domaine Philippe Colin 2016 75 €
Terrasses du Larzac « Les Carlines », Mas Haut-Buis » 2017 45 €