

Our Winter A la Carte Selection

Our Starters

Aquitaine Caviar, Blinis and Cream -30g, 105€ - 50g, 135€ - 100g, 240€,

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Homemade Poultry Galantine

Foie Gras, Black Melanosporum Truffles and Pistachios, 42€

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Olive Oil candied French Scallops

Smoked Mackerel, Lacquered Salsify, 45€

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The Langoustine, An original recipe by Philippe Da Silva

Carpaccio and Caviar as a first dish,

Bouillon and Anchovies as a second dish, 57€

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Minute made Risotto with Melanosporum Truffles, 65€ ✓

Our Mains

Steamed Line Fish, Saffron and Mussel foam,

Kimchi Sesame and Cabbage, (price according to arrivage)

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The Classic Lamprey à la Bordelaise, New Leek Cassolette, 66€

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The Limousin rack of Veal,

Iced Daikon and Truffle Juice, 64€

The end...

The Big Cheese Trolley,

A Selection made by La Maison du Fromage, an institution since 1935, 29€*

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La Chapelle Saint Martin Classic Immortelle Flower Gin Soufflé, 22€

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Tangerin and Pop-Corn Meringue Vacherin, 22€

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Hazelnut, Crispy Cacao and Milky Foam, 22€