



APPETIZERS

SCALLOP AGNOLOTTI WITH SQUID INK 75 €
Clams in green /WS/

DELICATE JAPANESE JELLY WITH SHELLFISH 79 €
Crunchy salted plum fritters with yuzu /WS/

CRAB MEAT ROASTED IN THE OVEN WITH SALTED BUTTER 85 €
Frozen stock and crisp nori leaf /WS/

BLACK TRUFFLE AND STEAMED ARTICHOKE
VINAIGRETTE DRESSING 120 €
Bottom of scallop soufflé /ws/

POACHED DUCK FOIE GRAS IN A CONSOMME 138 €
Melted daikon radish with black truffle



FISH AND SHELLFISH

LANGOUSTINE POACHED IN A STOCK 95 €
Spaghetti pasta with juice and black truffle /WS/

... with black truffle 145 €

ROASTED LOBSTER TAIL GLAZED 110 €
WITH BRITANNY POMMEAU CIDER
Melted green cabbage
Coral sponge cake and mixed pincers /WF/

SCALLOPS WITH BLACK TRUFFLE 120 €
Creamy risotto with coral sauce /WS/

FILLET OF SEABASS LIGHTLY STEAMED 140 €
Squid leaf with caviar pearls, fine cauliflower purée /WS/

STEAMED TURBOT WITH SALTED BUTTER 145 €
Crunchy capers and winter vegetables /WF/



MEAT AND POULTRY

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

...with black truffle 155 €

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

JUGGED PIGEON FROM “MAINE-ET-LOIRE” 120 €
Celeriac with truffles and bacon cooked with paper frill

THINLY-SLICED FILLET OF BEEF “ROSSINI” STYLE 158 €
Truffle juice and potato crisps

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



CAMILLE'S DESSERTS

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| SOFT CHOCOLATE AND CARAMEL TART Cocoa shortbread crumbles with pure salt | 32€ |
| APPLE COCOTTE, PEAR AND QUINCE FRICASSEE Berlingot sherbet from Nantes | 32 € |
| COFFEE AND NUT CREAM, BUCKWEAT ICE CREAM Stuffed buckwheat bread laces | 32 € |
| SPONGE CAKE SOUFLÉED WITH LEMON Cristal leaf frozen with tequila | 32 € |
| MERINGUE CAKE WITH TANGERINE FROM THE PYRENEES REGION Pearls and tangy crisp leaf | 32 € |
| CRUNCHY CARAMELIZED MILK CHOCOLATE TUBES Black truffle shavings | 46 € |



DEGUSTATION MENU

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

SCALLOPS WITH BLACK TRUFFLE
Creamy risotto with coral sauce /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

MERINGUE CAKE WITH TANGERINE FROM THE PYRENEES REGION
Pearls and tangy crisp leaf

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)

“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 SOUP WITH FRESH PEAS

Ravioli with fresh cow’s milk cheese from Viltain farm

WATERCRESS SALAD FROM MEREVILLE

Sausages and melting potatoes

BEEF “A LA FICELLE” WITH MUSTARD CONDIMENT

Celeriac studded with vegetables

PUFF PASTRIES “PETIT PARIS”

Nuts praline

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