



APPETIZERS

CHICKEN IN A BOTTLE «ANIEL ZÉLIE» Marinated mushrooms and grey shallots glazed with mulled wine <i>proposed for two persons</i>	per person 74 €
LARGE BREADED ASPARAGUS FROM THE SOUTH Fermented cream and condiment	75 €
DUCK FOIE GRAS IODIZED IN SUGAR CRUST TURNIP CHUTNEY WITH VINEGARED SEAWEED	80 €
PRAWNS AND SEA URCHIN CORAL UNCOOKED Steamed turnip in a broth, shiso and delicate jelly with Yuzu /WS/	84 €
FLAT OYSTERS WITH BABY SPINACH LEAVES Melba toast with Comté cheese and light “vin jaune” wine sauce /WS/	85 €
LANGOUSTINE CASSOLETTE WITH GREEN PEAS Sweet onion cream and ink pasta /WS/	86 €
DELICATE JELLY OF BEEF WITH CAVIAR Watercress coulis from Méréville	118 €



FISH AND SHELLFISH

FILLET OF SOLE WITH SQUID SCALES Marinated potatoes, cockle juice vinaigrette /WF/	86 €
ROASTED FILLET OF WILD SEABASS WITH ORANGE BUTTER AND BORAGE FLOWER BUDS White asparagus and iodized condiment /WF/	90 €
BLUE LOBSTER COOKED "À LA CHEMINÉE" Pontoise cabbage flavoured with the claws and corral /WS/	115 €
POACHED TURBOT IN AROMATIC MILK Steamed potatoes, mousseline sauce with whelks /WF/	120 €
SAUTÉED SEA SCALLOPS Creamy linguine pasta, black truffle shavings /WS/	135 €



MEAT, POULTRY AND GAME

PRESERVED FLANK OF VEAL IN JUICE 84 €
Asparagus from France with olives and crunchy onions, parsley

STEAMED FILLET OF MILK-FED LAMB WITH FRESH HERBS 88 €
Cutlets and bell peppers with pickled blood sausages

FILLET OF BEEF * "A LA ROYALE" 95 €
Slightly creamy elbow pasta cooked in truffle juice

CRUNCHY VEAL SWEETBREAD GLAZED WITH APPLE JUICE 98 €
Tender leeks with bacon and licorice

FREE RANGE CHICKEN FROM BRESSE 105 €
WITH GREEN ASPARAGUS
IN FOUR SERVICES
Home potted neck in "vin jaune" jelly
Breaded poached egg, tartare sauce
Steamed breast, asparagus tips celery and horseradish ravioli
Cappuccino and giblets on thin toasts

ROASTED FREE RANGE GUINEA FOWL WITH JUICE 115 €
Greaves and truffles on toast, soft potato purée

* From United Kingdom



CAMILLE'S DESSERTS

POACHED ALOE VERA AND CHILLED WITH PINK GRAPEFRUIT 29 €
Peppered soft fresh cheese and olive oil juice

SOFT CHOCOLATE FONDANT 29 €
Under an acidulated lemon meringue mikados and seaweed biscuit

COCOA MERINGUE SHELL WITH LIGHT CHESTNUT MOUSSE 29 €
Tender chocolate heart and Cognac jelly

TANGERINE SALAD AND VANILLA FLAVOURED JELLY 29 €
"Pomponette" cookies with sugarfree jam

THINLY SLICED ROASTED PEAR 29 €
Caramel spinned and glazed with pecan nuts

FROZEN CRUNCHY PRALIN CREAM 29 €
Acidulated Granny Smith apple with passion fruit juice



DEGUSTATION MENU

PRAWNS AND SEA URCHIN CORAL UNCOOKED

Steamed turnip in a broth, shiso and delicate jelly with Yuzu /WS/

BREADED BIG ASPARAGUS FROM THE SOUTH

Fermented cream and condiment

DUCK FOIE GRAS IODIZED IN SUGAR CRUST

Turnip chutney with vinegared seaweed

POACHED TURBOT IN AROMATIC MILK

Steamed potatoes, mousseline sauce with whelks /WF/

STEAMED FILLET OF MILK-FED LAMB WITH FRESH HERBS

Cutlets and bell peppers with pickled blood sausages

SAINTE-MAURE CHEESE WITH YOGURT CRISTALS AND LEMON CREAM

Mashed dates with argan oil

POACHED ALOE VERA AND CHILLED WITH PINK GRAPEFRUIT

Peppered soft fresh cheese and olive oil juice

COCOA MERINGUE SHELL WITH LIGHT CHESTNUT MOUSSE

Tender chocolate heart and Cognac jelly

This degustation menu is proposed to the entire table at 220 €



WINE PAIRING WITH THE DEGUSTATION MENU

TRABENER KRAÜTERHAUS RIESLING SPÄTLESE TROCKEN 2008
Weingut Trossen

VIN DE PAYS DES COTES CATALANES VIEILLES VIGNES 2007
Domaine Gauby

VOUVRAY DEMI SEC LE HAUT-LIEU 2007
Domaine G. Huet

CHASSAGNE MONTRACHET 1ER CRU "LES CHAUMÉES" 2005
Domaine J-N. Gagnard

HERMITAGE 2006
Domaine Y. Chave

JURANÇON SEC CUVÉE MARIE 2007
Domaine C. Hours

MOSCATO D'ASTI SAN GROD 2008
Torelli

KLEIN CONSTANTIA SAUVIGNON BOTRYTIS 2005

The Chef Sommelier Nicolas Rebut 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

VOL-AU-VENT A LA TOUR DE NESLE
Chicken oysters and combs with soft dumplings

BRAISED FILLET OF SOLE “JOINVILLE” STYLE
Delicate oyster juice stock, finely chopped crayfish and mushrooms /WF/

SAUTÉED VEAL KIDNEYS WITH MUSTARD SEEDS
Preserved shallots and crunchy wafers

MOKA
Melted coffee roll

This menu is proposed at 78 €

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