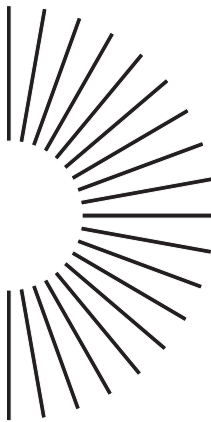


LA CÔRTE FROM 12:00^{PM} TO 3:00^{PM}
STARTER/RÔST OR RÔST/DÉLICE MENU 48€
STARTER/RÔST/DÉLICE MENU 58€



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STARTERS
—

- Chilled cucumber velouté,
fresh cheese from Touraine
- Thin tomato
and taggiasca olive tart
- Duck foie gras,
peach and fresh almond, toasted brioche
- SUPPLEMENT 10**
- Smoked aubergine and fresh cheese layers,
ratatouille jus
- Potato and blue lobster salad

—
RÔST
—

- Niçoise salad
*-baby gem, green bean, cucumber,
tomato, tuna belly, anchovy,
egg, scallion, black olive, basil-*
- Sea bass in it natural way,
courgettes, beurre blanc
- Roasted Guinea fowl with marjoram,
coco beans
- Grilled ribeye, French fries, cooking jus
- SUPPLEMENT 10**
- Coquillettes pasta,
ham/Comté/tuber melanosporum truffle

PRINCE & PRINCESS

- UNDER 10 YEARS OLD
- 15**
- Ham coquillettes pasta
 - OR*
 - Chicken breast, French fries
 - OR*
 - Fish fingers, seasonal vegetables
 - AND**
 - Three vanilla ice cream
 - OR*
 - Chocolate mousse
 - OR*
 - Chocolate and vanilla cake

—
DÉLICES
—

ICE CREAM AND SORBET

- Three vanilla *INDONESIAN, TAHITI, OUGANDA*
- Peruvian chocolate, pistachio ice cream
- Raspberry, redcurrant sorbet
- Daily ice cream or sorbet *PLEASE ASK A MEMBER OF OUR TEAM*

OUR SOUFFLÉ

- (JUST) A 10 MINUTE WAIT*
- Blueberry **SUPPLEMENT 2**

LES VERSAILLOISES

- Bespoke Versailles *PLEASE ASK A MEMBER OF OUR TEAM*
- Red berry Pavlova, fresh herb sorbet
- Apricot, almond and olive oil composition

Le Louis XIV, chocolate from our
Manufacture, almond-hazelnut praliné

Vanilla millefeuille

NET PRICES IN EURO, TAXES AND SERVICE INCLUDED
ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY THE DECREE N°2025-141 OF FEBRUARY 13, 2025, OUR RESTAURANT AND ITS SUPPLIERS,
ENGAGE AND GUARANTEE THE FRENCH ORIGIN OF ALL THEIR MEATS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER - SUMMER 2025

BUBBLES		75CL
NM Champagne - Impérial - Moët & Chandon		100
NM Champagne - R.021 - Lallier		100
NM Champagne - Fleur de Champagne - Duval-Leroy		120
NM Champagne - R - Ruinart		130
NM Champagne - Collection 244 - Louis Roederer		130
NM Champagne - Concordia - Barons de Rothschild		110
2015 Champagne - Grand Vintage - Moët & Chandon		130
2018 Champagne - La grande Dame - Veuve Clicquot		380
NM - Crémant de Bourgogne - P100 - Simmonnet-Febvre		50
2022 - Prosecco - Millesimato Biologico - Riccadonna		45
		72CL
NM Sparkling Saké - Glain Ducasse- Shichiken		75

WHITE		
BURGUNDY		
2022 Meursault - Louis Latour		190
2019 Corton-Charlemagne - Louis Latour		390
PROVENCE		
2022 IGP* Vin de Pays du Var - Blanc et Or - Minuty		72
2023 IGP* Vin de Pays de l'Atlantique - Blanc de Coralie - Château Clos de Bouard		65
LANGUEDOC-ROUSSILLON		
2022 Coteaux du Languedoc - C tire d'Gile - Cbbots & Delaunay		50
BORDEUX		
2020 Sauternes - Castelnau de Suduiraut		75
2023 Bordeaux blanc sec - Le Merle Blanc de Château Clarke		75
2023 Bordeaux blanc sec - Château Marjosse		36
LOIRE		
2023 Sancerre - Chêne Marchand - Pascal Jolivet		95
2023 Pouilly-Fumé - Terres Blanches - Pascal Jolivet		85
		150CL
2021 Coteaux du Giennois - Edition - Pascal Jolivet		130

RED		
BURGUNDY		
2020 Cloxe-Corton 1er cru - Clos du Chapitre - Domaine Génot-Boulanger		195
2018 Beaune 1er cru - Vignes Franches - Louis Latour		155
2021 Chassagne-Montrachet - Louis Latour		135
RHÔNE		
2020 Gigondas - Vieilles Vignes - Domaine Tourbillon		78
2020 Ventoux - Garance - Domaine de Mas Caron		40
2019 Vin de France - Turbigio - Les Vignerons Parisiens		40
2018 Ventoux - Laurens - Vignoble des Templiers		45
PROVENCE		
2020 Côtes de Provence - Gabriel - Château Minuty		98
LANGUEDOC-ROUSSILLON		
2021 IGP* Pays d'Oc - C Tire d'Gile - Cbbotts Delaunay		50
2021 IGP* Pays d'Oc - Syrah - Les Jamelles		32
2021 Terrasse du Larzac - «Combarels» de l'Ombre... - Maison Cassagne & Vitailles		55
BORDEUX		
2018 Listrac-Médoc - Château Clarke		110
2018 Puisseguin Saint-Émilion - Château des Laurets		60

ROSÉ		
PROVENCE		
2023 Côtes de Provence - Rose & Or - Château Minuty		68
2024 Côtes de Provence - Rock Angel - Château d'Esclans		85

MINERDL WTER	50CL	75CL	100CL
Vittel, Perrier	6		9
Chateldon		10	

SOFT		
Coca-Cola, Coca-Cola sugar-free	33CL	8
Orangina, Lemonade, Tonic	25CL	8
Osco Original (<i>gentian and herbes de provence</i>)	6CL	8
Osco Rouge Ordant (<i>red fruits</i>)	6CL	8

FRUIT JUICE & NECTAR		25CL
Orange, Grapefruit, Peach, Tomato, Apple		
Cranberry		8

COCKTAILS BY CAMPARI		
Campari Spritz	15CL	16
<i>Campari, Prosecco, Sparkling water</i>		
Opérol Spritz	15CL	16
<i>Operol, Prosecco, Sparkling water</i>		
Campari Boulevardier	10CL	16
<i>Campari, Bourbon Wild Turkey, Vermouth del Professore</i>		
Oaxacan Negroni	10CL	16
<i>Campari, Mezcal Montelobos,Vermouth del Professore</i>		
Old Fashioned	8CL	16
<i>Bourbon Wild Turkey, Angostura Bitter, Sugar</i>		
Crodino (Spritz alcohol-free)	18CL	12
<i>Crodino, Sparkling water</i>		

COCKTAILS CLASSIC		
Caïpirinha	<i>Cachaça, Lime, Sugar</i> 12CL	16
Cosmopolitan	<i>Vodka, Orange liqueur, Cranberry</i> 12CL	16
Expresso Martini	<i>Vodka, Coffee liqueur, Espresso</i> 12CL	16

COFFEE & CHOCOLATE		
MADE IN OUR MANUFACTURE IN PARIS		
Espresso, Decaf, American, Noisette		5,5
Double Espresso, Latte, Cappuccino		7
Hot chocolate		8
Three vanilla ice cream ‘flood’ with coffee		10

TEA & INFUSION		8
FROM «Maison PASCAL-HOMOUR 100% BIO»		

CIDER & BEER		33CL
Heineken		7
IPQ West Gallia	<i>Île de France brewer</i>	8
Weiss & Versa Gallia	<i>Île de France brewer</i>	9
Blonde de Senlis	<i>Biologique brewer</i>	9
		75CL
Cidre - Herout		40

BDR		4CL
Vermouth	<i>Del Professore blanco & rosso</i>	10
Vodka	<i>Grey Goose</i>	12
Gin	<i>Tanqueray, Bulldog</i>	12
Whiskey	<i>Wild Turkey, Angel's Envy</i>	14
Scotch	<i>Nikka</i>	18
Rhum	<i>HSE, Appelton 12 ans</i>	16
Tequila	<i>Reposado, Onejo & Silver</i>	16
Mezcal	<i>Montelobos Espadin</i>	16
Liqueur	<i>Grand Marnier</i>	15
Eau-de-Vie	<i>Framboise, Poire William</i>	15
Fine de Bourgogne	<i>Hospices de Beaune 2009</i>	15
Extra Soda		5

BUBBLE		12CL
NM	Champagne - Concordia - Barons de Rothschild	20
WHITE		12CL
2023	Bordeaux - Le Merle Blanc de Château Clarke	15
2021	Coteaux du giennois - Pascal Jolivet	12

WINES ON THE MENU MAY CONTAIN SULPHITES, EGG PRODUCTS OR DAIRY PRODUCTS AND THE BOTTLES CONTAIN 75CL
DOC : DÉPÊLATION D'ORIGINE CONTRÔLÉE IGP : INDICATION GÉOGRAPHIQUE PROTÉGÉE
NET PRICES / SERVICE INCLUDED / FREE TOP WATER UPON REQUEST

GLASS & HALF-BOTTLE CORRE		12CL	37.5CL
ROSÉ			
2023	Côtes de Provence - Rose et Or - Château Minuty	14	38
RED		12CL	37.5CL
2014	Côtes de Provence - Clos Saint-Vincent	13	39
2022	Liban - Château Kefraya	9	27
DESSERT		7CL	
1979	Rivesaltes - Légend Vintage - Gérard Bertrand		16