

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
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- Chestnut velouté,
chicken oysters
- Rabbit rillettes,
mustard and country bread
- Egg mayonnaise,
seaweeds and trout eggs
- Smoked aubergine and fresh cheese layers,
ratatouille jus
- Potato and blue lobster salad

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RÔST
—

- Niçoise salad
*-baby gem, green bean, cucumber,
tomato, tuna belly, anchovy,
egg, scallion, black olive, basil-*
- Seared fillet of sea bass,
cooked and raw ceps, tangy cooking jus
- Roasted duck breast with grapes,
quick-sautéed spinach leaves
- 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

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DÉLICES
—

ICE CREAM AND SORBET

- Three vanilla *INDONESIAN, TAHITI, OUGANDA*
- Peruvian chocolate, hazelnut praline ice cream
- Lemon sorbet
- Daily ice cream or sorbet *PLEASE ASK A MEMBER OF OUR TEAM*

OUR SOUFFLÉ

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

LES VERSAILLOISES

- Bespoke Versailles *PLEASE ASK A MEMBER OF OUR TEAM*
- Roasted and raw figs, green shiso and walnut
- Hazelnut and vanilla 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 - AUTUMN 2025

BUBBLES		75CL
NV Champagne - Impérial - Moët & Chandon	100	
NV Champagne - R.021 - Lallier	100	
NV Champagne - Fleur de Champagne - Duval-Leroy	120	
NV Champagne - R - Ruinart	130	
2015 Champagne - Grand Vintage - Moët & Chandon	130	
NV Crémant de Bourgogne - P100 - Simonnet-Febvre	50	
2022 - Prosecco - Millesimato Biologico - Riccadonna	45	
		72CL
NV Sparkling Saké - Olain Ducasse- Shichiken	75	

WHITE	
BURGUNDY	
2023 Chablis - Simonnet-Febvre	70
2019 Corton-Charlemagne - Louis Latour	390
2021 Givry 1er cru - Clos du Cellier aux Moines - Domaine Thénard	75
2023 Macon-Chaintré - Dominique Cornin	55

RHÔNE	
2023 Condrieu - Rouelle-Midi - Domaine Vallet	95
2024 Crozes-Hermitage - Papillon - Gilles Robin	60
2023 IGP* Coteaux de l'Ordèche - Chardonnay - Louis Latour	40

PROVENCE	
2022 IGP* Vin de Pays du Var - Blanc et Or - Minuty	75

LANGUEDOC-ROUSSILLON	
2022 Coteaux du Languedoc - C tire d'Oile - Dbbots & Delaunay	50

BORDEUX	
2023 Bordeaux blanc sec - Le Merle Blanc de Château Clarke	80
2023 Bordeaux blanc sec - Lions de Suduiraut	75
2023 IGP* Vin de Pays de l'Atlantique - Blanc de Coralie - Château Clos de Bouard	65

LOIRE	
2023 Sancerre - Chêne Marchand - Pascal Jolivet	95
2023 Sancerre - Sauvage - Pascal Jolivet	150
2023 Pouilly-Fumé - Terres Blanches - Pascal Jolivet	85

RED	
BURGUNDY	
2023 Bourgogne - Joseph Pascal	50
2022 Bourgogne - Cuvée Latour - Louis Latour	70
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	
2023 Saint-Joseph - Les Ribaudes - Lionel Faury	55
2020 Gigondas - Vieilles Vignes - Domaine Tourbillon	80
2018 Ventoux - Laurens - Vignoble des Templiers	40

PROVENCE	
2019 Côtes de Provence - Gabriel - Château Minuty	95

LANGUEDOC-ROUSSILLON	
2021 Terrasse du Larzac - «Combarels» de l'Ombre... - Maison Cassagne & Vitailles	55

BORDEUX	
2019 Pauillac - Les Griffons de Pichon Baron	140
2018 Listrac-Médoc - Château Clarke	110
2018 Moulis-en-Médoc - Château Malmaison	80
2020 Puisseguin Saint-Émilion - Château des Laurets	60
2022 Castillon Côtes de Bordeaux - Clos du Mileu - Château Angelus	100

ROSÉ	
PROVENCE	
2024 Côtes de Provence - Rock Angel - Château d'Esclans	85
2024 IGP* Var - Moon - Maurel Frères	50

MINERAL WATER		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>		

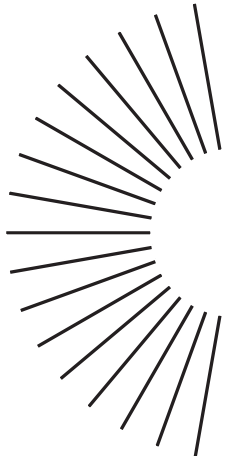
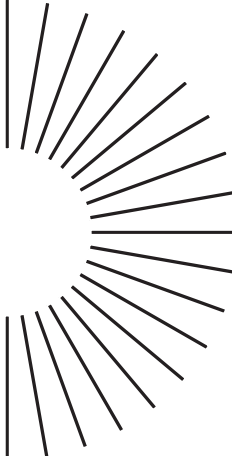
COCKTAILS CLASSIC		
Caïpirinha	<i>Cachaça, Lime, Sugar</i>	12CL 16
Cosmopolitan	<i>Vodka, Orange liqueur, Cranberry</i>	12CL 16
Expresso Martini	<i>Vodka, Coffee liqueur, Espresso</i>	12CL 16

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
Liquor <i>Grand Marnier</i>		15
Firewater <i>Framboise, Poire William</i>		15
Fine de Bourgogne <i>Hospices de Beaune 2009</i>		15
Extra Soda		5

	GLOSS & HALF-BOTTLE CARD								
	BUBBLES		12CL	RED		12CL	37.5CL		
	NV	Champagne - Impérial - Moët & Chandon	20	2022		Bourgogne - Cuvée Latour - Louis Latour	14	35	
	WHITE		12CL	37.5CL		2021	Ventoux - Laurens - Vignoble des Templiers	8	20
	2023	Chablis - Simonnet-Febvre	14	35		2020	Puisseguin Saint-Emilion - Château des Laurets	12	30
	2021	Coteaux du Languedoc - C tire d'Oile - Dbbots & Delaunay	10	25		DESSERT		7CL	16
	2023	Bordeaux - Le Merle Blanc de Château Clarke	16	40		1979	Rivesaltes - Légend Vintage - Gérard Bertrand		
	ROSÉ		12CL	37.5CL					
	2024	Côtes de Provence - Prestige - Minuty	14	35					
	2024	IGP* Var - Moon - Maurel Frères	10	25					
WINES ON THE MENU MAY CONTAIN SULFITES, EGG PRODUCTS OR MILK PRODUCTS DOC : D'APPELLATION D'ORIGINE CONTRÔLÉE. IGP : PROTECTED GEOGRAPHICAL INDICATION NET PRICES / SERVICE INCLUDED / FREE DRINKING WATER ON SIMPLE REQUEST									