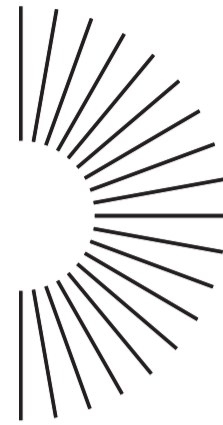



LD CORTE FROM 12:00^{PM} TO 3:00^{PM}


STARTER/RÔST/DÉLICE MENU 58€



—
STARTERS
—

Chilled camus artichoke, truffed vinaigrette 
20

Country terrine, pickles and toasted bread
20

Mimosa eggs, seasonal herbs and salads 
16

Smoked salmon, horseradish and lemon cream 
MENU SUPPLEMENT 5
22

Cookpot of small spelt, green beans and peppered bacon 
20


—
RÔST
—

Thin courgette and fresh ewe's curd tart, basil pesto 
32


Seared gilt head bream,
tomatoes and cooking jus with capers 
36

Roasted Guinea fowl, quick-sautéed spinach leaves and girolles
32

Beef tenderloin 'à la Rossini', tiny potatoes, cooking jus
MENU SUPPLEMENT 20
50

Coquillettes pasta,
ham/Comté/tuber melanosporum truffle 
30

Well seasoned beef tartare, crispy potatoes
30

« Jardins des Lumières, 1750-1800 »
Salad of a garden in the land of the rising sun 
30



can be adapted into a vegetarian dish

PRINCE & PRINCESS

UNDER 10 YEARS OLD

15

Ham coquillettes pasta

OR

Chicken crisps, tartare sauce, 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

10

Three vanilla ice cream INDONESIAN, TAHITI, OUGANDA

Peruvian chocolate

Cherry and oat sorbet

Fresh herb sorbet

Daily ice cream or sorbet PLEASE ASK A MEMBER OF OUR TEAM

OUR SOUFFLÉ

(JUST) A 10 MINUTE WAIT

Almond and cherry

16

LES VERSAILLOISES

14

Bespoke Versailles PLEASE ASK A MEMBER OF OUR TEAM

Raspberry and tarragon composition

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

Vanilla millefeuille

« Jardins des Lumières, 1750-1800 »

Red berries and fresh herbs from the groves

NET PRICES IN EURO, TAXES AND SERVICE INCLUDED
ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY THE DECREE N°2025-141 OF FEBRUARY 13, 2025,
MORE 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
SPRING/SUMMER 2026

BUBBLES

NM Champagne - Impérial - Moët & Chandon	75CL	100
NM Champagne - R.021 - Lallier		100
NM Champagne - Fleur de Champagne - Duval-Leroy		120
NM Champagne - R - Ruinart		130
NM Prosecco - Extra dry - Riccadonna 🌱		45
	72CL	
NM Sparkling Saké - Olain Ducasse- Shichiken		75

WHITE

BURGUNDY

2023 Chablis - Simonnet-Febvre		70
2019 Corton-Charlemagne - Louis Latour		390
2023 Givry 1 ^{er} cru - Clos du Cellier aux Moines - Domaine Thénard		80
2023 Mâcon-Chaintré - Dominique Cornin 🌱		55

RHÔNE

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

BORDEAUX

2024 Bordeaux blanc sec - Le Merle Blanc - Château Clarke		80
2024 Bordeaux blanc sec - Lions de Suduiraut		75
2023 IGP* Vin de Pays de l'Atlantique - Blanc de Coralie - Château Clos de Bouard		65
2020 Sauternes - Castelnau de Suduiraut		90

LOIRE

2024 Saumur - Les Moulins - Romain Guiberteau		50
2023 Sancerre - Chêne Marchand - Pascal Jolivet		95
2023 Sancerre - Sauvage - Pascal Jolivet 🌱		150
2023 Pouilly-Fumé - Terres Blanches - Pascal Jolivet 🌱		85

PROVENCE

2024 Côtes de Provence - Clos de Caille 🌱		65
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RED

BURGUNDY

2023 Bourgogne - Joseph Pascal		50
2023 Bourgogne - Cuvée Latour - Louis Latour		70
2020 Cloxe-Corton 1 ^{er} cru - Clos du Chapitre - Domaine Génot-Boulangier 🌱		195
2022 Savigny-lès-Beaune - Château de Meursault		95
2021 Chassagne-Montrachet - Louis Latour		135

RHÔNE

2023 Saint-Joseph - Les Ribaudes - Lionel Faury		55
2024 Crozes-Hermitage - Cléofane - Natacha Chave 🌱		70
2022 Châteauneuf-du-Pape - Mas Saint-Louis		75

PROVENCE

2020 Côtes de Provence - Gabriel - Château Minuty		95
2024 Côtes de Provence - Clos de Caille 🌱		70

LANGUEDOC-ROUSSILLON

2021 Terrasse du Larzac - «Combarels» de l'Ombre... - Maison Cassagne & Vitailles		55
2022 Minervois-La-Livinière - Château Laville Bertrou		70

BORDEAUX

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

LOIRE

2024 Bourgueil - Jour de Soif - Domaine du Bel Air 🌱		55
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ROSÉ

PROVENCE

2024 Côtes de Provence - Clarisse - Clos de Caille 🌱		85
2025 Côtes de Provence - Gnomis - Clos de Caille 🌱		45

MINERDL WQTER

	50CL	75CL	100CL
Vittel, San Pellegrino		6	9
Chateldon			10

SOFT

Coca-Cola, Coca-Cola Zero Sugar	33CL	8
Orangina, Limonade, Tonic	25CL	8
Crodino (No-Alcohol Spritz)	18CL	12

FRUIT JUICE & NECTAR

Orange, Grapefruit, Peach, Tomato, Apple	25CL	
Cranberry		8

COCKTAILS BY CATEGORY

Campari Spritz	15CL	16
Opérol Spritz	15CL	16
Campari Boulevardier	10CL	16
Oaxacan Negroni	10CL	16
Old Fashioned	8CL	16

CLASSIC COCKTAILS

Caïpirinha, Cosmopolitan, Espresso Martini	12CL	16
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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
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BEER

	33CL	
Heineken		7
Gallia <i>IPQ West ; Weiss & Versa ; Champ Libre</i>		9
Toussaint <i>Bière Versailles</i>		11

BDR

	4CL	
Vermouth <i>Del Professore Blanco, Rosso, Martini, Mancino</i>	6CL	10
Vermouth <i>White Lillet</i>	6CL	12
Vodka <i>Belvedere, Distillerie de Paris</i>	4CL	14
Pastis <i>Henri Bardouin, Jacoulot, Ricard</i>	2CL	10
Obsinthe <i>Pernod, la Fée XS</i>	2CL	10
Gnissette <i>Marie Brizard</i>	4CL	12
Gin <i>Beefeater, Gordon's</i>	4CL	12
Gin <i>Bombay Sapphire, Bulldog, Roku</i>	4CL	14
Gin <i>Bombay Murcian Lemon, Hendrick's Flora Odora</i>	4CL	16
Tequila <i>Patron Reposado, Onejo & Silver</i>	4CL	18
Mezcal <i>Montelobos Espadin</i>	4CL	16
White Rum <i>3 Rivières, Wray & Nephew</i>	4CL	14
Amber Rum <i>HSE, Santa Terresa, Appleton Estate 12 years</i>	4CL	16
Bourbon <i>Wild Turkey, Angel's Envy</i>	4CL	14
Whisky <i>Nikka from the Barrel</i>	4CL	18
Cognac <i>H by Hine VSOP, Courvoisier</i>	4CL	16
Cognac <i>Hine Rare the Original, Bonneuil 2008, 2012</i>	4CL	20
Blanche d'Armagnac <i>Encantada</i>	4CL	14
Bas-Armagnac <i>Boingnières, Lassaubajou</i>	4CL	20
Liqueur <i>Grand Marnier, Cointreau, Get 27, Get 31, Pimms, Bailey's</i>	4CL	15
Liqueur <i>Chambord, Maraschino Luxardo, Camomilla, St Germain</i>	4CL	18
Liqueur <i>Grand Marnier Louis Alexandre</i>	4CL	20
Chartreuse <i>Yellow, Green</i>	4CL	20
Brandy <i>Raspberry, Pear Williams, Old Plum</i>	4CL	18
Fine de Bourgogne <i>Hospices de Beaune 2009</i>	4CL	18
Amaro <i>Fernet-Branca</i>	6CL	14

GLASS & HALF-BOTTLE COFFEE

	12CL		
BUBBLES			
NV Champagne - Impérial - Moët & Chandon		20	
WHITE	12CL	37.5CL	
2024 Côtes de Provence - Clos de Caille	12	36	
2023 Coteaux du Giennois - Edition n°3 - Pascal Jolivet	12	36	
2024 Bordeaux - Le Merle Blanc de Château Clarke	16	40	
ROSÉ	12CL	37.5CL	
2025 Côtes de Provence - Gnomis - Clos de Caille	10	30	

RED

	12CL	37.5CL	
2023 Bourgogne - Cuvée Latour - Louis Latour	14	35	
2022 Minervois-La-Livinière - Château Laville Bertrou	12	36	
2018 Puisseguin Saint-Emilion - Château des Laurets	10	30	

DESSERT

	7CL	
2020 Sauternes - Castelnau de Suduiraut	10	
1979 Rivesaltes - Légend Vintage - Gérard Bertrand	16	