

L u n c h

TO BEGIN...

Biscuit 9 Conduit Street, scallop salpicon with Montgomery's cheddar; Jerusalem artichokes creamy consommé.

Dupuch Special oyster poached in a chicken bouillon with Champagne Drappier "zero dosage".
Sausage from Morteau and leeks.

Goose foie gras terrine, veil of Sauternes wine.
Quince paste, beetroot / red currant syrup.
Félicia salad, clementine sorbet.

TO FOLLOW...

Ratte potatoes gnocchi, sweet onion syrup flavoured with green curry, pointy cabbage, red radish and mulberries.

"Aiguillettes" of John Dory fish poached in a butter with laurel, shellfish mariniere. Pepe Bucato.

Roasted iberico pluma with sage, aged rum flavoured black pudding cream; tender potatoes, prunes in red wine.

TO END...

Iced Amarelli mousse, citrus declination.
Genoa bread flavoured with lemon and lime.

Souffléed chocolate biscuit winter 2019.

3 Desserts Pierre Gagnaire.

2 courses (starter/main or main/dessert) _60€
3 courses (starter/main/dessert) _85€
Wine Pairing Grands Crus Bernard Magrez _45€

(available from Tuesday to Friday only)



E s p r i t

Labottiere Menu

Glazed seabass, mayonnaise with plankton, vernis clams and razor clams, seaweed and herbs from Croisic coast.

Biscuit 9 conduit street, scallop salpicon with Montgomery's cheddar;
Jerusalem artichokes creamy consommé.

Veal and traditional duck foie gras warm pâté; clementine juice with hazelnuts, Paris mushrooms, bitter salads.

Pierre Gagnaire Desserts.

4 courses _145€

Wine included

(only for lunch, from Tuesday to Friday included)



Esprit

Menu Esprit

Dupuch's special oyster with Colatura,
shaved cauliflower, foie gras toast and black radish.

Scallop mousseline, gambero rosso, radicchio with parmesan deglazed with Champagne Drappier "zero dosage", pink mushrooms.

Wild seaweed from Croisic coast ravioli, shell / razor clams / dog cockles, Chinese artichokes and green mango;
sea urchin bisque.

Meuniere style sole, stuffed with slow-simmered leeks with truffle, roasted ricotta.

Leg of milk-fed lamb from Pays basque scrubbed with sarriette, spelt, heliantis and cabbage stuffed with black
garlick;

Puntarella: sweetbreads, kidney and snails with nora bell pepper.

Pierre Gagnaire Desserts.

6 courses _195€

Wine included

(only for lunch, from Tuesday to Friday included)



Esprit