

# Lunch

## TO BEGIN...

Wild mushroom ravioli, forest style broth.

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

White meat terrine in a crust, mustard ice cream.

## TO FOLLOW...

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

Line caught Pollack glazed with farmer cider and ponzu; shellfish marinere with Jerusalem artichokes.

Roasted Duroc pork loin with sage, aged rhum flavored 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 2018.

Rum bouchon baba, exotic fruits and pineapple veil, vanilla sweet cream and mango sorbet.

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)*



Esprit

# Festive Menu

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

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

Whole roasted capon from Vertessec farm.  
The breast is coated in its juice, thickened with tamarin.  
Slow simmered chicory, baby onions, Japanese artichokes and Ibaïama ham.  
Crispy leg of capon, pear gratin, celeriac and fourme d'Ambert cheese.

Pierre Gagnaire Desserts.

4 courses \_145€

Wine included

(only for lunch, from Tuesday to Friday included)



Esprit

# Menu Esprit

Glazed wild seabass, razor clams and cauliflower mayonnaise, aromatic herbs and seaweeds from Croisic.

Urchin bisque: vénéré black rice, scallop and salsifies;  
buckwheat toast, daikon turnip; meunière tongue and celeriac.

Meuniere style Sole, stuffed with txistorra sausage, slow-simmered spinach, Swiss chard and roasted hazelnuts;  
Drappier Champagne "zero dosage" sauce.

Duck foie gras biscuit, cepes mushrooms, sweet onions and caramelized pear ;  
Black garlic Aomori juice.

Medallion of venison saddle scrubbed with Cumeo pepper from Nepal.  
Boule d'or turnip, parsnip purée with raifort, cocoa slice and quince paste.  
Jugged wild boar, chestnut, cranberries.

Pierre Gagnaire Desserts.

6 courses \_195€

Wine included

(only for lunch, from Tuesday to Friday included)



Esprit