

LUCAS CARTON

“Spring-Summer” Collection by Chef Julien Dumas

STARTER

	13cl glass
Crispy Cauliflower Pouilly-Vinzelles 2016 - Joseph Drouhin	€ 44 € 14
Honey Poached Duck Foie Gras, Apple, Watercress Blanc Sec de Suduiraut 2017 - Château Suduiraut	€ 61 € 17
Green Asparagus from Roques-Hautes, Coriander Jasnieres “Les Côtieres” 2012 - Christine de Mianville	€ 68 € 21

CAVIAR

	Verre 13 cl
Squid, Caviar Champagne Pommery “Grand Cru” 2006	€ 111 € 22
Green Asparagus from Roques-Hautes, Avocado and Oscietra Caviar Champagne Pommery “Cuvée Louise” 2004	€ 109 € 35

FISH

	13cl glass
Buckwheat, Crispy Scallops Languedoc “La Grande Cuvée” 2007 - Domaine de la Dourbie	€ 71 € 16
Red Mullet, Artichokes Saint-Joseph Rouge 2017 - Domaine de Saint Cosme	€ 76 € 18
Lobster, Douglas Fir Tree Branch Vin de France, B N°68 - Domaine Alexandre Bain	89 € 16 €

Dear Guests,
The list of allergens is available.



Net Prices
Personal Cheques Not Accepted

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MEAT

	13cl glass
Veal Sweetbread, Chicory (Belgian endive), Curry Arbois Savagnin 2010 - Domaine de la Renardière	€ 99 € 19
Milk-fed Lamb, Puntarelle, Smoked Garlic Finger Lakes Dry Riesling 2015, Forge Cellars, USA	€ 84 € 22
Pigeon, Sloe, Crispy Salsify Côtes du Rhône “Jardin Secret” 2015 - Montirius	€ 75 € 14
Suckling Veal “to share” (French origin), Morels, Wild Garlic	€ 199

MENUS

“LE GRAND MENU” <i>(for the whole table)</i>	€ 189 per person or € 300 per person - wines pairing (10cl)
STUNNING TRAVEL IN 5 “ESCALES” <i>(for the whole table)</i>	€ 142 per person or € 192 per person - wines pairing (10cl)
TASTING BALADE <i>(for the whole table)</i> <i>Available from Tuesday to Friday (lunch & dinner) and Saturday (lunch only)</i>	€ 89 per person



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CHEESE

	13cl Glass
32 month old Comté Cheese	€ 24
Arbois Savagnin 2010 - Domaine de la Renardière	€ 19
	10cl Glass
Fourme d’Ambert Cheese, Spiced Brioche	€ 28
1994 Vintage Port - Rozès, Portugal	€ 34
Fresh Goat’s Cheese from Mr. Fabre, Mushrooms	€ 24

DESSERT

	10cl Glass
Pineapple, Geranium	€ 31
Viognier Vendanges Tardives “Merveille de Lilas” 2015 - Château Lagrèzette	€ 22
Chocolate, Toasted Barley	€ 31
Rozès “20-Year-Old” Tawny Port, Portugal	€ 20
Saffron from Paris, Comice Pear	€ 31
Castelnau de Suduiraut 2007 - Château Suduiraut	€ 20
Rhubarb, Juniper Berries	€ 31
Riesling - Spätlese “Goldtropchen” 2014 - R. Von Kesselstatt, Germany	€ 15

PASTRY CHEF - ANTHONY CHENOZ

COFFEE

Espresso	€ 7
Lungo	€ 8
Cappuccino	€ 9
Latte Macchiato	€ 11

TEA - INFUSION

€ 11



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