

# LUCAS CARTON

“Spring-Summer” Collection by Chef Julien Dumas

## STARTER

	13cl glass
Crispy Cauliflower Pouilly-Vinzelles 2016 - Joseph Drouhin	€ 44 € 14
Lobster, Cuttlefish Côtes de Provence Rosé “La Chapelle Gordonne” 2017 - Château La Gordonne	€ 61 € 11
Green Asparagus from Roques-Hautes, Coriander Rully 1 <sup>er</sup> Cru “Les Cloux” 2013 - Domaine Belleville	€ 68 € 21

## CAVIAR

	Verre 13 cl
Caviar, Cockles and Bonnotte Potatoes Champagne Pommery “Grand Cru” 2006	€ 111 € 22

## FISH

	13cl glass
Buckwheat, Crispy Pollock Languedoc “La Grande Cuvée” 2007 - Domaine de la Dourbie	€ 68 € 16
Red Mullet, Artichokes Saint-Joseph Rouge 2017 - Domaine de Saint Cosme	€ 76 € 18
Turbot, Douglas Fir Tree Branch Vin de France, B N°68 - Domaine Alexandre Bain	€ 91 € 16

Dear Guests,  
The list of allergens is available.



Net Prices  
Personal Cheques Not Accepted

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## MEAT

	13cl glass
“Culoiselle” Poultry, Rhubarb	€ 84
Alsace 1 <sup>er</sup> Cru “Grasberg” 2013 - Domaine Marcel Deiss	€ 22
Veal Sweetbread, Small Wild Mushrooms	€ 99
Bourgogne Blanc 2014 - Domaine Coche Dury	€ 24
Pigeon, Sloe, Crispy Salsify	€ 75
Côtes du Rhône “Jardin Secret” 2015 - Montirius	€ 14
Suckling Veal “to share” (French origin)	€ 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 Monday to Friday (lunch &amp; dinner) and Saturday (lunch only)</i>	€ 89 per person



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## CHEESE

Farm Cheese Trolley € 29

## DESSERT

Pineapple, Geranium € 31  
Viognier Vendanges Tardives “Merveille de Lilas” 2015 - Château Lagrèzette € 22  
10cl Glass

Chocolate, Toasted Barley € 31  
Rozès “20-Year-Old” Tawny Port, Portugal € 20

Strawberries, “Magao” Pepper € 31  
Alsace, Pinot Gris V.T. 2015 “Clos St Landelin” 2015 - Domaine Muré € 22

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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