

## The Art Nouveau of cooking discovering unknown lands.

To honor this legendary place and its woodwork imagined by the artist Majorelle, it was necessary to create a cuisine that is sufficiently delicate and vegetal but also impactful. A modern vision of nature.

The relevant meeting of well-known products sublimated by unexpected flavors and spices...

As many escapes the Chef offers for a transcended nature.



### 4-course menu

*drinks pairing*

... 120 euros

... 80 euros



### 5-course menu

*drinks pairing*

... 150 euros

... 100 euros



### 7-course menu

*drinks pairing*

... 200 euros

... 140 euros



### Caviar menu

*to discover 5 types of caviar*

... 300 euros

## When wine meets cuisine

As a legacy of the historical Maison Lucas Carton...

Let's immerse into an experience playing with our most beautiful bottles and a personalized menu designed carefully to echo these exceptional wines.



### Lucas Carton signature menu

*5-course menu & 5 prestige wine*

... 400 euros

## Our team

**Chef Hugo Bourny with the essential complicity of  
Sylvain Goujon, pastry chef**

**Marie-Jeanne Ramel, restaurant manager  
and Michel Le Meur, head sommelier.**

# Our seasonal creations

## **Rainbow trout from Yvelines**

served raw, celtuce lettuce, lemon balm and Batak berry  
*Muscadet, Les Broses, Domaine Lucas Salmon, 2020*

## **Noa cucumber from Ile de France and the line-caught sea bass**

just grilled and served raw  
matcha, fennel flower and fermented juice  
*Pernand-Vergelesses, Premier Cru, Sous-Frétille, Domaine Guyon, 2022*

## **Pineapple tomato**

overripe pursha citrus candied in tomato water  
fine parmesan shortbread  
white cheese ice-cream and smoked cypress  
*Verdicchio dei Castelli di Iesi Classico, Sartarelli, 2018*

## **Seared leeks from Laurent Berrurier**

marinated sea bream and nasturium  
creamy broth with ginger  
*Sancerre Blanc, Domaine Vacheron, 2022*

## **Matured and smoked monkfish**

hawthorn and miso broth  
oxheart cabbage refreshed with horseradish  
*Bourgogne, Chardonnay, Coche Dury, 2019*

## **Langoustine**

beetroot, seaweed and cherry consommé  
fresh almonds, tarragon and plum-almond oil  
*Côte de Provence «Les Planètes», Château La Gordonne, 2022, 2022*

## **Poultry from le Perche region with myrtle**

green beans from Val d'Oise and pollen  
sabayon with smoked butter verjus  
*Bourgogne, La Myotte, Domaine Guillot-Broux, 2018*

## **Beef from Ile de France region and Caviar**

matured with Katsuobushi, Béarnaise and celeriac chips  
*Douro, Terras do Grifo, 2021*

## **Mara des bois strawberry**

baba with old rum and rooibos  
savory and smoked vanilla cream  
*Cocktail*

## **Andoa chocolate and mustard leaf**

green pepper and Milly-la-Fôret mint ice cream  
ganache whipped with jasmine tea  
*Pineau des Charentes, «Vieux Pineau », Lhéraud*