

EPICURE

112 FBG ST HONORÉ • PARIS

“VEGETABLE” MENU IN 8 SERVICES

SQUASH FROM ILE-DE-FRANCE

Yuzu variation, Marigold vinaigrette.

CARROTS FROM TOURAINE

Declination with verbena, Reduced juice with carrot and ginger.

POTATO

“Ratte” gnocchi with watercress, Creamy smoked “Institut de Beauvais”.

MÉLANOSPORUM TRUFFLE

“Monarch” celery risotto and lovage, “Carnaroli” rice infusion.

BEETROOT FROM VAL D’OISE

With centifolia rose, Pepper sauce.

FRESH AND MATURED CHEESES FROM OUR CELLAR

HONEY FROM OUR HIVES

Citrus fruits and ginger, Honey and pollen ice cream.

TRINITARIO CHOCOLATE

Ganache and « Espelette » pepper, Cocoa sorbet.

360€

“VEGETABLE” MENU IN 6 SERVICES

SQUASH FROM ILE-DE-FRANCE

Yuzu variation, Marigold vinaigrette.

CARROTS FROM TOURAINE

Declination with verbena, Reduced juice with carrot and ginger.

POTATO

“Ratte” gnocchi with watercress, Creamy smoked “Institut de Beauvais”.

BEETROOT FROM VAL D’OISE

With centifolia rose, Pepper sauce.

FRESH AND MATURED CHEESES FROM OUR CELLAR

HONEY FROM OUR HIVES

Citrus fruits and ginger, Honey and pollen ice cream.

280€

À LA CARTE

SQUASH FROM ILE-DE-FRANCE 60€

Yuzu variation, Marigold vinaigrette.

CARROTS FROM TOURAINE 65€

Declination with verbena, Reduced juice with carrot and ginger.

POTATO 65€

“Ratte” gnocchi with watercress, Creamy smoked “Institut de Beauvais”.

CORN FROM YVELINES 68€

Polenta and wild mushrooms, Jus reduced with black Cardamom.

BEETROOT FROM VAL D’OISE 60€

With centifolia rose, Pepper sauce.

FRESH AND MATURED CHEESES FROM OUR CELLAR 39€

HONEY FROM OUR HIVES 49€

Citrus fruits and ginger, Honey and pollen ice cream.

TRINITARIO CHOCOLATE 46€

Ganache and « Espelette » pepper, Cocoa sorbet.