

# EPICURE

112 F<sup>BG</sup> ST HONORÉ • PARIS

At Epicure, my aim is to showcase the noble gestures of French artisans who, with enthusiasm and dedication, contribute to creating the most beautiful experiences.

Artisans of the land and sea who reveal the splendours of our regions. Culinary artisans who, by my side, elevate these exceptional ingredients.

Winemakers who unveil the fascinating diversity of our terroirs. Artisans of art and tradition who contribute to the beauty of this place. And finally, service artisans, who faithfully accompany you on this journey of the senses.

Each and every one of them contributes to this unique moment of fine dining that you are about to discover.

Welcome,

Arnaud Faye

# MENU IN 8 SERVICES

## CRAB FROM BRITTANY

*Buckwheat and salicornia,  
Light coral mayonnaise.*

## GREEN ASPARAGUS FROM VAUCLUSE

*Citrus and Espelette pepper,  
Smoked egg yolk vinaigrette.*

## SEA SCALLOPS FROM NORMANDY

*Watercress gnocchi and caviar,  
Creamy smoked potatoes.*

## JOHN DORY FROM FINISTÈRE

*Carrots from Touraine and sea urchin from Galicia.  
Stock reduced with carrot and yellow wine.*

## PIGEON FROM PORNIC

*White asparagus and morels,  
Malted vanilla juice.*

## 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.*

490€

# MENU IN 6 SERVICES

## CRAB FROM BRITTANY

*Buckwheat and salicornia,  
Light coral mayonnaise.*

## GREEN ASPARAGUS FROM VAUCLUSE

*Citrus and Espelette pepper,  
Smoked egg yolk vinaigrette.*

## JOHN DORY FROM FINISTÈRE

*Carrots from Touraine and sea urchin from Galicia.  
Stock reduced with carrot and yellow wine.*

## PIGEON FROM PORNIC

*White asparagus and morels,  
Malted vanilla juice.*

## FRESH AND MATURED CHEESES FROM OUR CELLAR

## HONEY FROM OUR HIVES

*Citrus fruits and ginger, Honey and pollen ice cream.*

360 €

## STARTERS

### GREEN ASPARAGUS FROM VAUCLUSE

110€

*Citrus and Espelette pepper,  
Smoked egg yolk vinaigrette.*

### BLUE LOBSTER FROM “CÔTE D’OPALE”

130€

*Squash from Ile-de-France and yuzu,  
Marigold vinaigrette.*

### CRAB FROM BRITTANY

115€

*Buckwheat and salicornia,  
Light coral mayonnaise.*

### ROYALE LANGOUSTINE

160€

*Mandarin and fennel,  
Creamy broth.*

## FISH

### SOLE FROM MORBIHAN

120€

*Morels and basmati rice,  
Roasted fish bone jus with yellow wine.*

### JOHN DORY FROM FINISTÈRE

110€

*Carrots from Touraine and sea urchin from Galicia.  
Stock reduced with carrot and yellow wine.*

### SEA SCALLOPS FROM NORMANDY

110€

*Watercress gnocchi and caviar,  
Creamy smoked potatoes.*

## MEAT

<b>SISTERON LAMB</b>	180€
<i>Studded with black truffle, Swiss chard and Vaucluse peas, Truffled jus.</i>	
<b>VEAL SWEETBREAD</b>	160€
<i>Cauliflower with lemon from Menton, Braising jus.</i>	
<b>PIGEON FROM PORNIC</b>	130€
<i>White asparagus and morels, Malted vanilla juice.</i>	
<b>POULTRY FROM BRESSE (for 2 guests)</b>	270€
<i>1st service: Chicken supreme, Green asparagus, button mushrooms and nasturtiums, Crayfish bisque and chicken jus with « Cazette » hazelnuts from Nièvre.</i>	
<i>2nd service: White chicken pudding, Supreme crayfish sauce.</i>	

*Our meats are of French origin.*

# FRESH AND MATURED CHEESES FROM OUR CELLAR

39€

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## DESSERTS

### HONEY FROM OUR HIVES

49€

*Citrus fruits and ginger,  
Honey and pollen ice cream.*

### VANILLA FROM TAHITI

53€

*Crispy « gavottes » and light cream,  
Roasted vanilla ice cream.*

### TRINITARIO CHOCOLATE

46€

*Ganache and « Espelette » pepper,  
Cocoa sorbet.*

### QUINCE FROM LA DRÔME

49€

*Candied and as a sorbet, flavored with marigold,  
Farm yoghurt emulsion.*