

# II 1/4, faubourg 1,

*With the desire to offer you the best of bread, our Head Baker, Matthieu Favier, invites you to share the Living Bread. 100% natural flour made with ancient and exceptional wheat, milled in our mill, at Le Bristol Paris*

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## STARTERS

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Half-cooked scallops, variety of squash with lemon

49 €

Snails, wild mushrooms & piedmont hazelnut tart, sweet garlic emulsion

49 €

Duck and foie gras pâté in a crust, smoked and marinated beetroot

48 €

Mesclun salad and crisp lettuce hearts, shavings of Parmesan, black truffle dressing

42 €

Sea bream marinated gravlax, carrot juice, coriander and passion vinaigrette 🍷

54 €

Smoked egg yolk ravioli, leek and lovage, mushroom consommé

45 €

Starter of the day (only for lunch)

32 €



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## FISH

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Olive oil confit back of cod fish, cauliflower variations, spiced carrot jus 🍷

69 €

Confit sea bass fillet, oyster tartare, mashed ratte potatoes with candied lemon, cress emulsion 🍷

65 €

Brittany blue lobster, Candele pasta stuffed with vegetables, tarragon bisque

79 €

Sole from our coast cooked “à la plancha” and baby spinach, virgin olive oil with capers and lemon 🍷

98 €

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## MEAT

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Beef chuck steak braised in red wine, candied vegetables, potato mousseline

62 €

Hand-chopped beef tartar flavoured with anchovies, and potato wafers 🍷

49 €

Dish of the day (only for lunch)

49 €

Veal sweetbreads and langoustine “vol-au-vent”, salsify & chanterelle with yellow wine

78 €

Declination of lamb, stir fried barigoule vegetables, navarin jus

68 €

Roasted Bresse chicken served in two services, darphin potatoes with aromatic herbs Frisee lettuce with “Xérès” vinegar (for 2 people)

160 €



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# VEGETARIAN SUGGESTIONS

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## Starters

Variety of squash with lemon oil

49 €

Mushrooms & piedmont hazelnut tart, sweet garlic emulsion

42 €

## Courses

Cauliflower declination, carrot jus with sweet spice 🌱

42 €

Stir fried barigoule vegetables, baby shoots, curry oil

40 €



100% Vegan 🌱

Gluten Free 🌾



# TASTING MENU

*Vincent Schmit, is delighted to present you  
our tasting menu, available for lunch and dinner.*

*This menu should be chosen as a single menu for everyone.*



Sea bream marinated gravlax, carrot juice, coriander & passion vinaigrette

Half-cooked scallops, variety of squash with lemon

Olive oil confit back of cod fish, cauliflower variations, spiced carrot jus

Declination of lamb, stir fried barigoule vegetables, navarin jus

In the spirit of a « Mont Blanc » with pears and tangerines

€170 (without beverage)



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## CHEESES

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Fine cheeses from our cellar

25 €

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## DESSERTS

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In the spirit of a « Mont Blanc » with pears and tangerines

27 €

Roasted Williams Pear with spices, pear sorbet

27 €

Aged rum Baba, rum raisin ice cream

27 €

Chocolate soufflé and cognac ice cream

27 €

Our vanilla Bourbon millefeuille, salted butter caramel

27 €

Dessert of the day (only for lunch)

27 €



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## HOT BEVERAGES

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Coffee

12 €

Tea, Herbal Tea

18 €

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## DIGESTIVES

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Our Sommellerie team is at your disposal for a digestive.



100% végétalien 

Sans Gluten 

*All of our coffees and teas are from organic farming and fair trade.*

*Our home-made dishes are elaborated from raw products*

*Our meat is from France*

*Taxes et services – TVA 10%*



## OUR PRODUCTS

*Menu elaborated by our chef Vincent Schmit, with the desire to offer you the best products to share dishes with unique flavors*



Christophe Latour's organic vegetables in Lot-et-Garonne

Parmesan cheese from the Parma Mountains DOP imported by Franco Gulli

Claude Raffin's sole fish in Saint-Gilles-Croix-de-Vie

Yellow poultry from the Landes by the "Dumas" House, from the Périgord Noir

Shoulder of lamb from Label Rouge in Lozère

Veal from JA Gastronomie

Beef for the tartare from Boucheries Nivernaises

Pigeon from the Orléanais and the Gatinais

Black truffle from Le Monde de la Truffe

Butter from the Bourg Groux farm by Maison Viard Père & Fils

Ancient wheat from Roland Feuillas in Cucugnan

*Our home-made dishes are elaborated from raw products  
Our meat is from France, Ireland and Germany*

*We have at your disposal a list of allergens present in our dishes  
as well as a menu of dishes for gluten-free, vegetarian or vegan diets*



# II4, faubourg 1'

Open Monday to Friday  
from 12:00 p.m. to 2:00 p.m.  
and  
from 7:00 p.m. to 10:00 p.m.

Open Saturday and Sunday  
from 7:00 p.m. to 10:00 p.m.