

EPICURE

112 F^{BG} ST HONORÉ • PARIS

“VEGETABLE” MENU IN 8 SERVICES

SQUASH FROM ILE-DE-FRANCE

Yuzu variation, Marigold vinaigrette.

GREEN ASPARAGUS FROM VAUCLUSE

Citrus and Espelette pepper, Smoked egg yolk vinaigrette.

CARROTS FROM TOURAINE

Declination with verbena, Reduced juice with carrot and ginger.

POTATO

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

WHITE ASPARAGUS

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.

360€

“VEGETABLE” MENU IN 6 SERVICES
(only available for lunch)

SQUASH FROM ILE-DE-FRANCE

Yuzu variation, Marigold vinaigrette.

GREEN ASPARAGUS FROM VAUCLUSE

Citrus and Espelette pepper, Smoked egg yolk vinaigrette.

CARROTS FROM TOURAINE

Declination with verbena, Reduced juice with carrot and ginger.

WHITE ASPARAGUS

Morels, malted vanilla juice.

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”.

GREEN ASPARAGUS FROM VAUCLUSE 110€

Citrus and Espelette pepper, Smoked egg yolk vinaigrette.

WHITE ASPARAGUS 80€

Morels, malted vanilla juice.

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.