

# EPICURE

112 F<sup>BG</sup> ST HONORÉ • PARIS

# “VEGETABLE” MENU IN 8 SERVICES

## TOURAIN BEETROOT

*In variation with pinot noir vinegar, Marigold vinaigrette*

## MELANOSPORUM TRUFFLE

*“Monarch” celeriac and celery risotto, “Carnaroli” rice infusion.*

## CARROTS FROM TOURAIN

*Declination with verbena, Reduced juice with carrot and ginger.*

## PURPLE ARTICHOKE

*Roasted and mashed, Basil velvet*

## CHANTERELLES & SPELT

*Roasted and mashed, Basil velvet.*

## FRESH AND MATURED CHEESES FROM OUR CELLAR

## STRAWBERRY

*Tangy Shiso Cristalline, Strawberry sorbet.*

## TRINITARIO CHOCOLATE

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

360€

# “VEGETABLE” MENU IN 6 SERVICES

(only available for lunch)

## TOURAINE BEETROOT

*In variation with pinot noir vinegar, Marigold vinaigrette*

## MELANOSPORUM TRUFFLE

*“Monarch” celeriac and celery risotto, “Carnaroli” rice infusion.*

## CARROTS FROM TOURAINE

*Declination with verbena, Reduced juice with carrot and ginger.*

## CHANTERELLES & SPELT

*Tarragon-infused cherries, Montmorency juice.*

## FRESH AND MATURED CHEESES FROM OUR CELLAR

## STRAWBERRY

*Tangy Shiso Cristalline, Strawberry sorbet.*

280€

## À LA CARTE

TOURAINE BEETROOT 65€

*In variation with pinot noir vinegar, Marigold vinaigrette*

CARROTS FROM TOURAINE 65€

*Declination with verbenà, Reduced juice with carrot and ginger.*

PURPLE ARTICHOKE 70€

*Roasted and mashed, Basil velvet*

MELANOSPORUM TRUFFLE 120€

*“Monarch” celeriac and celery risotto, “Carnaroli” rice infusion.*

CHANTERELLES & SPELT 80€

*Tarragon-infused cherries, Montmorency juice.*

FRESH AND MATURED CHEESES FROM OUR CELLAR 39€

STRAWBERRY 49€

*Tangy Shiso Cristalline, Strawberry sorbet.*

TRINITARIO CHOCOLATE 46€

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