

EPICURE

112 F^{BG} ST HONORÉ • PARIS

“VEGETABLE” MENU IN 8 SERVICES

ARTICHOKES

« Camus » artichokes and « poivrades » from « Côtes-d 'Armor », Tahitian lime dressing.

MELON FROM CHARENTE

Roast without cooking, Refreshed with hyssop.

CARROTS FROM TOURAINE

Declination with verbena, Reduced juice with carrot and ginger.

« SIMONE » TOMATO

Preserved with fresh herbs, « Caillettes » olives sauce from Nice area.

CORN FROM YVELINES

Polenta and wild mushrooms, Jus reduced with black Cardamom.

FRESH AND MATURED CHEESES FROM OUR CELLAR

HONEY FROM OUR HIVES

Raspberry and ginger, Honey and pollen ice cream.

TRINITARIO CHOCOLATE

Ganache and « Espelette » pepper, Cocoa sorbet.

340€

“VEGETABLE” MENU IN 6 SERVICES

MELON FROM CHARENTE

Roast without cooking, Refreshed with hyssop.

CARROTS FROM TOURAINE

Declination with verbena, Reduced juice with carrot and ginger.

« SIMONE » TOMATO

*Preserved with fresh herbs,
« Caillettes » olives sauce from Nice area.*

CORN FROM YVELINES

Polenta and wild mushrooms, Jus reduced with black Cardamom.

FRESH AND MATURED CHEESES FROM OUR CELLAR

HONEY FROM OUR HIVES

Raspberry and ginger, Honey and pollen ice cream.

280€

À LA CARTE

MELON FROM CHARENTE 62€

Roast without cooking, Refreshed with hyssop.

ARTICHOKES 71€

« Camus » artichokes and « poivrades » from « Côtes-d 'Armor », Tahitian lime dressing.

CARROTS FROM TOURAINE 65€

Declination with verbena, Reduced juice with carrot and ginger.

« SIMONE » TOMATO 68€

Preserved with fresh herbs, « Caillettes » olives sauce from Nice area.

CORN FROM YVELINES 68€

Polenta and wild mushrooms, Jus reduced with black Cardamom.

FRESH AND MATURED CHEESES FROM OUR CELLAR 39€

HONEY FROM OUR HIVES 49€

Raspberry and ginger, Honey and pollen ice cream.

TRINITARIO CHOCOLATE 46€

Ganache and « Espelette » pepper, Cocoa sorbet.