# LE TOUT-PARIS

CHEVAL BLANC PARIS

## BREAKFAST MENU - 78

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## BIEN AU CHAUD !

### *LES CAFÉS CHEVAL BLANC PARIS*

Bio moka, roasted in France

Espresso, filter coffee or americano, double espresso

Cappuccino, latte coffee, macchiato, flat white, mocha

Chaï latte, golden latte, matcha latte

### *LES THÉS BY RARE TEA*

Silver tip jasmine
China • White jasmin tea

Emerald green
China • Green tea

Genmaicha
Japan • Green tea and grilled rice

Sencha
Japan • Green tea

Iron goddess
China • Oolong tea

Speedy breakfast
Malawi • Black tea

Rare earl grey
Malawi • Black tea and bergamot

First flush
India • Black tea

Mild lapsang souchong
China • Smoked black tea

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*HERBAL TEAS BY RARE TEA*

Chamomile, wild rooibos, peppermint, verbena, ginger and lemongrass

HOMEMADE HOT CHOCOLATE
Madagascar

## LA FRAÎCHEUR

Fresh orange or grapefruit juice

Freshly squeezed juice

Seasonal fruit bowl

Seasonal fruit compote

## LES LAITAGES NORMANDS

Homemade yoghurts
Le gourmand / Le maigre / Homemade yoghurt / Gourmet and 0%

Regular yoghurt

Yoghurt with coconut milk

Fromage blanc

Mature cheese plate

## LES CÉRÉALES

Bircher muesli

Homemade granolas

Homemade muesli

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## LA FLÂNEUSE DE MAXIME FRÉDÉRIC

Selection of traditional pastries and sweet treats

## LE SUCRÉ

Waffle

French toast

Pancake

Crepes

Daily morning cake

## LA BOULANGERIE

Breads
The Baker's selection

The croissant

The pain au chocolat

## INSTANT DE FOLIE

Champagne
Veuve Clicquot Ponsardin – Carte Jaune - Brut / Glass of 15cl et 28 / Bottle of 75cl at 150

Cocktail

Mimosa 29
Champagne and orange

Bellini 29
Champagne and peach

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## INSTANT DE FOLIE · CONTINUED

Caviar — 65/per 8gr
Caviar Casparian

## LE SALÉ

Smoked salmon

Thin slices of white French ham

Beef cecina chiffonade

Selection of French charcuterie
White ham, dry sausage, Bayonne ham

## MIEUX VAUT UN ŒUF (OU PLUTÔT DEUX…)

Benedict or Norwegian
Creation poached egg, smoked salmon or bacon, Hollandaise sauce

Florentine
Baked egg, spinach, cheesy bechamel

Soufflé egg
Souffléed egg white omelette

Two free-range eggs
Any style

LES ACCOMPAGNEMENTS AU CHOIX
Comté cheese, onions, peppers, tomatoes, parisian mushrooms, herbs, vegetables / White French ham, smoked salmon, chicken sausage, bacon / Roasted baby potatoes, baked beans, hash brown

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# LUNCH & DINNER À LA CARTE

## STARTERS

Memories of a foie gras macaroni 44
Truffle and artichoke

The tourteau crab tart 39
Coral cream, avocado and basil

Wild mushroom puff pastry 36
Creamy Brillat-Savarin, girolles, black trumpets and agarics

Shellfish minestrone 49
Autumn vegetables

Pencil-thin leeks 32
Mimosa style, mustard vinaigrette

Lobster, langoustine and Gambero Rosso 42
Carpaccio with Limono sorbet

Salmon trout gravlax 38
Sour cream and herb waffle

## ON THE SIDE - 9

Provençal tomatoes, semi-candied in herb-infused butter

Pilau rice

Watercress mashed potatoes , crispy bread crumbs

Squash boulangère, enlivened with mandarin

## MINE ONLY

*THE EARTH*

Spatchcocked pigeon 52
Pigeon jus with passion fruit, marigold

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# LUNCH & DINNER À LA CARTE

## MINE ONLY · CONTINUED

Grilled lamb 58
Piquillo pepper jus and candied lemon

Iberian pork chop 49
Butcher-style jus

Vegetable palette cooked in a “court-bouillon” 38
Creamy lovage

*THE SEA*

Roasted sole “meunière” 82
Grenobloise-style

Grilled” Sea Bass Loin 56
Aniseed-infused sea velouté

Grilled blue lobster cooked on the barbecue 72
Bergamot Béarnaise sauce

Turbot “with seaweed glaze” 62
Fish stock made from its bones and a touch of vin jaune

## TO SHARE

Roasted chicken with thyme 142
Taggiasca olives, servedwitha seasoned gravy and Woodland potato casserole withgarlic-parsley jus

Seared sea bream 125
Herb-infused white butter sauce and pilau rice

Veal rack 155
Braising jus, mashed potatoes with chive and bread crust crumbs

## MOMENT OF MADNESS

Osetra caviar 6/g

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# LUNCH & DINNER À LA CARTE

## MOMENT OF MADNESS · CONTINUED

| | |
|---|---|
| Osetra caviar | 136 for 30g - 208 for 50g |
| Beluga caviar | 480 for 30g - 822 for 50g |
| Black truffle | 6/g |

## ON THE TABLE

| | |
|---|---|
| Royal-style black pudding, bay leaf-infused gnocchi | 54 |
| In the style of a bouillabaisse, double aioli and melba toast | 62 |
| Lobster cabbage<br>Tangy lobster-head jus, coral foamand bold pilaf rice | 92 |

## SWEETNESS

| | |
|---|---|
| Regional cheeses | 21 |
| Ice cream or sorbet selection | 11 |
| Chocolate profiterole éclair<br>Tahitian and Madagascan vanilla ice cream, chocolate sauce | 22 |
| Apple Tart<br>Delicate saffron-infused apple tart , caramelized puff pastry , Tahitian and Madagascan vanilla ice cream | 24 |
| Hazelnut soufflé tart<br>Hazelnut soufflé with a molten praline center, served with lemon-milk sorbet | 22 |
| Vanilla mille-feuille<br>Crispy puff pastry , vanilla custard and blue vanilla whipped cream | 23 |
| French toast<br>Vanilla ice cream | 21 |

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# LUNCH & DINNER À LA CARTE

## SWEETNESS · CONTINUED

Rhubarb Vacherin 23

Crunchy meringue, Beaume de Venise rhubarb ice cream and rhubarb sauce

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# LUNCH & DINNER MENU

## MENU "BUISSONNIÈRE"

Unique Menu, excluding drinks 175

The "Buissonnière" menu is available at Le Tout-Paris for dinner, from Monday to Saturday, including bank holidays and during school holidays.

Paired with four glasses of wines - in addition 95

Salmon trout gravlax
Sour cream and herb waffle

Lobster, langoustine and gambero rosso
Carpaccio with a coral lemon sorbet

Or

Memories of a foie gras macaroni
Truffle and artichoke

Turbot "with seaweed glaze"
Fish stock made from its bones and a touch of vin jaune

Stuffed summer vegetables and local meats

Or

In the spirit of a bouillabaisse
Double aioli and bread melba

Dessert to choose
À la carte

## MENU "LE TOUT-HOMARD"

Proposed for all guests 155

Marinated crudo
Meunière-style crab claws and shellfish velouté

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# LUNCH & DINNER MENU

## MENU “LE TOUT-HOMARD” · CONTINUED

Lobster medallion
Tomato braised Paimpol beans with a woodland broth

Lobster choux
Juice extracted from its shells and Coral ephemeral

À la carte dessert

Half-bottle Ruinart Blanc de Blancs or Rosé 115

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# LES DIMANCHES DU TOUT-PARIS - 160

## LA MISE EN BOUCHE À LA PARISIENNE

The Parisian appetiser with a glass of Champagne

## LES HORS-D'OEUVRE - TO SHARE

Œuf mimosa
Roast chicken

Pencil-thin leeks
Mimosa with mustard vinaigrette

Raw scallops
Lightly seared, grilled broccolini and lemon–mandarin vinaigrette

Grilled artichoke
Barigoule style, argula and parmesan salad

## AU CHOIX - MINE ONLY

Seared sea bass
Beurre blanc

Fish of the day
Vierge sauce

Roasted sole with thyme — Supplement of 45
Grenoble-style sauce

Seared Veal Breast
Smoked seasonal vegetables

Brown-roasted pork
Butcher-style jus

Butcher's piece

Vegetable palette
Creamy lovage

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# LES DIMANCHES DU TOUT-PARIS - 160

## AU CHOIX - MINE ONLY · CONTINUED

Oscietra caviar 6/g

Black truffle 4/g

## OR - TO SHARE

Veal chop
Braising jus, mashed potatoes with wild garlic and bread caps

## TO SHARE

Ribs of beef Supplement of 50

Sea bream
Herb-infused butter sauce

## LES ACCOMPAGNEMENTS - TO SHARE

Green salad from plantation Paris

## REGIONAL CHEESES

Supplement of 15

## LES DOUCEURS - TO SHARE

Rice Pudding Flan with Vanilla Caramel

Waffle

Chocolate Spread

Whipped cream with fromage blanc

Poires Belle-Hélène

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## LES DOUCEURS - TO SHARE · CONTINUED

Vanilla ice cream

Gourmet yoghurt

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# BAR MENU

## COCKTAILS CLASSIQUES MODERNISÉS - 32

### Santiago Daisy - 15 cl
Bright and lively cocktail where rum meets herbaceous freshness of Yellow Chartreuse / Rum, Yellow Chartreuse and lemon juice

### Penicillin - 15 cl
Powerful and comforting cocktail with smoky and spicy notes, softened by honey and lemon / Scotch whisky, peaty whisky, honey syrup, ginger and lemon juice

### Fish House Punch - 25 cl
Sparkling cocktail combining the richness of rum and cognac with a fruity touch of peach / Rum, Cognac, Peach liqueur, lemon juice and soda water

### Eastside Gimlet - 20 cl
Refreshing cocktail where cucumber and mint enhance the gin / Gin, mint, cucumber, lemon juice and soda water

## COCKTAILS SIGNATURE - 32

### Jardin du Sud - 10 cl
Fresh and plant-based cocktail with Mediterranen accents / Vodka infused witholive, tomato shrub ,Fino Sherry andmintoil

### Douceur Provençale - 12 cl
Elegant and floral, enhanced by sweet tangy honey and a hint of spice / Lavender infused gin, honey cordial, pepper bitters, champagne

### Parasol ‘59 - 12 cl
Bright, fresh cocktail with lucious apricot notes, balanced by the warm, toasted character of pine nuts / Rum, fino sherry, dry curaço, toasted pine nut syrup and apricot nectar

### Itinéraire Carmin - 12 cl
Lively and fruity cocktail, contrasted by fine spices with a subtle, earthy terroir finish / Ras El-Henout infused gin, Merlet Triple Sec, Beetrout , Raspberry and Calamansi Shrub

## COCKTAILS CLASSIQUE - 32

Nearly 150 classic cocktails reimagined witha contempory twist by our team

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# BAR MENU

## COCKTAILS ALCOHOL-FREE - 22

Quintessence William - 25 cl
Tropical cocktail, fresh with citrus notes

Pamplemousse Azurial - 25 cl
Grapefruit juice, bitters, lavender foam

Figue Satinée - 25 cl
Fig syrup, rooibos tea, lemon

## DU BOUT DES DOIGTS

| | |
|---|---|
| Crispy langoustines with lemon basil | 38 |
| Golden artichoke, tzatziki cream | 16 |
| Iberian ham, vegetables and pickles | 32 |
| Caprese Waffle<br>Vegetable waffle in the style of an avocado toast | 18 |
| Crispy turbot, cajun sauce | 24 |
| Sea bass ceviche, leche de tigre | 25 |
| Mini smash burgers<br>Grilled pepper and cheddar | 22 |

## LES INCONTOURNABLES

La César
Poultry seared in the pan 38 / Blue lobster 62

| | |
|---|---|
| Beef tartare served with French fries and salad | 43 |
| Le Tout-Paris burger served with French fries and salade<br>Like a smash burger with grilled bell peppers and cheddar cheese | 45 |

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# BAR MENU

## LES INCONTOURNABLES · CONTINUED

Poultry club sandwich served with French fries and salade 42

Regional cheeses 21

## L'INSTANT PLAISIR

The bakery's pastries 6
Served between 11 am and 12 pm

Hazelnut soufflé tart 22
Hazelnut soufflé with a molten praline center, served with lemon-milk sorbet

Vanilla millefeuille 23
Crisp puff pastry, vanilla custard and blue vanilla whipped cream

Profiterole éclair 22
Tahitian and Madagascan vanilla ice cream, chocolate sauce

French toast 21
Vanilla ice cream

Ice cream or sorbet selection 11

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# MONTHLY WINE LIST

## SPARKLING WINE

Crémant d'Alsace Extra Brut - Domaine Albert Mann 52
2021

## WHITE WINES

Alsace Riesling Pfingstberg La Vallée des Cerfs - Domaine F. Schmit 50
2019

Alsace Singulier Orange - Vignoble du Rêveur 53
2022

Alsace Riesling Happy Lemon - Vignoble des Trois Terres 55
2023

Alsace Pinot Blanc Kritt - Marc Kreydenweiss 57
2021

Alsace Riesling Cuvée Albert - Albert Mann 70

Alsace Gewürztraminer G.C Steingrubler - Albert Mann 80
2020

Alsace Riesling G.C. Mandelberg - Domaine Bott-Geyl 90
2020

Alsace Riesling G.C. Hengst - Domaine Josmeyer 105
2019

Alsace Riesling Dragon - Domaine Josmeyer 130
2008

Alsace Riesling G.C. Sommerberg - La Rogerie 145
2022

Alsace Pinot Gris Zellberg - Domaine Ostertag 145
2008

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# MONTHLY WINE LIST

## WHITE WINES · CONTINUED

Alsace Pinot Gris G.C. Muenchberg A360P - Domaine Ostertag 150
2020

Alsace Riesling G.C. Schlossberg - Domaine Weinbach 170
2021

Alsace Riesling Clos Ste-Hune - F.E. Trimbach 900
2003

## RED WINES

Alsace Pinot Noir Bollenberg - Domaine Camille Braun 65
2023

Alsace Pinot Noir Chemin de Pierres - Vignoble des Trois Terres 125
2022

Alsace Pinot Noir Clos de la Faille - Albert Mann 135
2021

Alsace Pinot Noir Les Saintes-Claires - Albert Mann 210
2021

All prices in euros.
The allergen menu is available on request. The origins of the meats, as well as information regarding fishing and the origin of seafood products, are displayed at the restaurant entrance. Net prices, including taxes and service charges. Drinks are not included. Credit cards accepted: Visa, American Express, Mastercard, JCB, UnionPay. Cheques are not accepted.
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