EPICURE

LE BRISTOL PARIS

À LA CARTE · TASTING MENUS

Lunch Tuesday to Saturday 12.00pm to 1.30pm · Dinner Tuesday to Saturday 7.30pm to 9.30pm

À LA CARTE

STARTERS

Royal langoustines — 160
Mandarin and fennel, Creamy broth

Blue lobster from “Côte d’Opale” — 140
Barbecue grilled with green peas, Lobster head vinaigrette.

Crab from Brittany — 115
Buckwheat and salicornia, Light coral mayonnaise.

Green Asparagus from Vaucluse — 105
Citrus fruit and Espelette pepper, Smoked egg yolk vinaigrette.

A 15% supplement will be applied to the price of half-portions.

FISHES

Line Caught Sole — 120
Touraine carrots and verbena, Fish stock reduced with carrots and ginger.

Line Caught Sea Bass — 140
Asparagus from Vaucluse and lovage, Creamy cockle jus.

Mediterannean Red Mullet — 105
Roasted purple artichoke, Fish soup and basil velouté.

MEATS

Pigeon from Deux-Sèvres — 115
Roasted white asparagus and rhubarb, « À la diable » jus with Sichuan pepper.

Milk fed veal sweetbread from Corrèze — 155
Cauliflower with lemon from Menton, Braised jus.

Milk-fed Lamb — 130
Chorizo-glazed confit onion and baby peas, Herb infused jus.

Taxes and service included.

À LA CARTE

MEATS · CONTINUED

Poultry from Bresse - (for 2 guests) 310
1st service : Roasted chicken breast, Leeks with morels and crayfish, Jus with Nièvre cazette hazelnuts. 2nd service : White chicken pudding, Supreme crayfish sauce.

All meats are from France and Spain.

CHEESES

Fresh and matured cheeses from our cellar 39

DESSERTS

Buckweat flower 49
Crispy « gavottes », Ribot milk ice cream.

Rhubarb 46
Caramelised Arlette and red shiso, Rhubarb sorbet.

Grand Cru chocolate from Sao Tome 49
Cocoa meringue, Mucilage sorbet.

Vanilla Pompona from Peru 53
Crispy « gavottes » and light cream, Roasted vanilla ice cream.

Strawberry 46
Delicate yogurt meringue shell, Parsley sorbet.

Taxes and service included.

TASTING MENU

For the whole table

MENU IN 8 SERVICES	MENU IN 6 SERVICES · WITHOUT SEA BASS AND VANILLA · ONLY FOR LUNCH
490	360

TASTING MENU

Crab from Brittany
Buckwheat and salicornia, Light coral mayonnaise.

Royal Langoustines
Mandarin and fennel, Creamy broth.

Line Caught Sea Bass
Asparagus from Vaucluse and lovage, Creamy cockle jus.

Mediterannean Red Mullet
Roasted purple artichoke, Fish soup and basil velouté.

Poultry from Bresse
Roasted chicken breast, Leeks with morels and crayfish, Jus with Nièvre cazette hazelnuts.

Fresh and matured cheeses from our cellar

Strawberry
Delicate yogurt meringue shell, Parsley sorbet.

Vanilla Pompona from Peru
Crispy « gavottes » and light cream, Roasted vanilla ice cream.

Six- and eight-course tasting menus may be ordered at the latest at 1.00pm for lunch, and eight-course tasting menu at the latest at 9.00pm for dinner.

Taxes and service included.

VEGETABLE TASTING MENU

For the whole table

MENU IN 8 SERVICES	MENU IN 6 SERVICES · WITHOUT CARROTS AND VANILLA · ONLY FOR LUNCH
360	280

VEGETABLE TASTING MENU

Fennel 55
Stewed in mandarin, Anniseed velouté.

Green Asparagus from Vaucluse 105
Citrus fruit and Espelette pepper, Smoked egg yolk vinaigrette.

Carrots from Touraine 65
Variations with verbena, Reduced jus with carrot and ginger.

Purple artichoke 70
In variations, Basil vinaigrette.

White asparagus 75
Roasted, rhubarb with Sichuan pepper, Sorrel velouté.

Fresh and matured cheeses from our cellar 39

Strawberry 46
Delicate yogurt meringue shell, Parsley sorbet.

Vanilla Pompona from Peru 53
Crispy «gavottes» and light cream, Roasted vanilla ice cream

Taxes and service included.