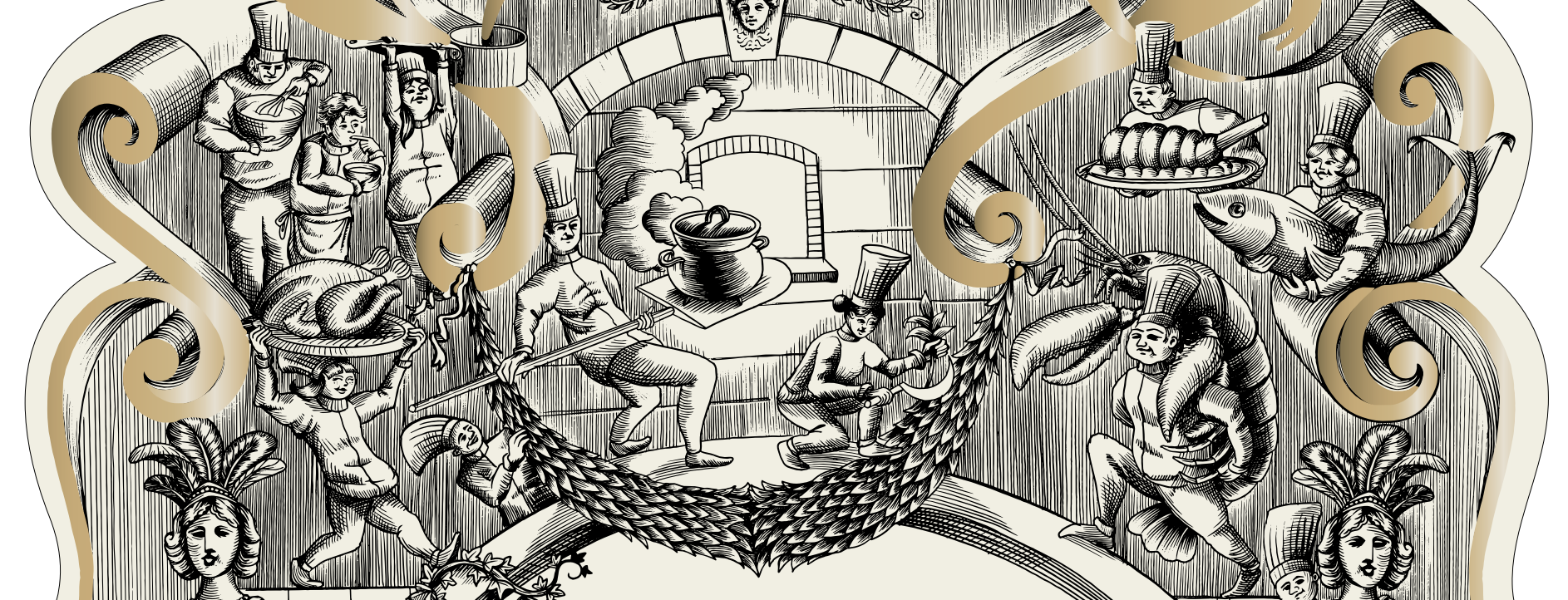




THE STARTERS

- THE AUTUMN MUSHROOMS TART €92
- THE CATHERINE DE MEDICI FOIE GRAS €96
- THE BRIOCHE MARIE-ANTOINETTE CAVIAR €148
- THE SEA SCALLOPS MOUSSE SEA URCHINS €96



THE MAIN COURSES

- THE FRENCH GARDEN €64
- THE SEA BASS DIEPPOISE €148
- THE LOBSTER IN A BEETROOT CIVET €138
- THE SDO TURBOT CHAMBERTIN SAUCE *for 2* €146/pers
- THE ALBUFERA CHICKEN WHITE TRUFFLE €196
- THE DEER À LA ROYALE €132
- THE VEAL ORLOFF WAY €134

THE FRESH AND MATURED CHEESES €38

LE MENU DE JEAN

THREE HALF DISHES, CHEESES & THE GREAT DESSERT €340



"THE HISTORY OF GREAT FRENCH CUISINE
HAS ALWAYS MADE ME DREAM"

My culinary identity has been shaped by France its timeless heritage and its legendary chefs such as Antonin Carême, Auguste Escoffier and Jules Goffe.

For my restaurant, I wanted to pay tribute to French cuisine through the flavours of yesteryear.

Enjoy the work of our artisans and producers as you discover a culinary vision that pays homage to Paris, the city of light and the city of celebration. It’s accompanied by traditional French-style service under the careful direction of Denis Courtiade.

JEAN

"ONCE UPON A TIME"

THE CATHERINE DE MEDICI FOIE GRAS Catherine de Medici was well-known to have a passion for fine dining, so we’ve included a version of this favourite French delicacy that’s fit for royalty.

THE BRIOCHE MARIE-ANTOINETTE CAVIAR This light, airy brioche is named after Marie-Antoinette, famously reputed to have said “Let them eat cake!” when people protested a lack of bread.

THE LOBSTER IN CIVET Etymology: from cive, ‘onion’. In the 17th century, civet was not very popular, as it was said of a dish of little consequence: ‘Voilà un gros civet’ (‘Here’s a big civet’). Joseph Favre, in his Dictionnaire universel de cuisine pratique, applies this method of preparation, based on red wine and onions, to various game dishes (hare, chamois, marcassin, etc.) and, by extension, to shellfish stews (lobster, crayfish, etc.).

THE SDO TURBOT CHAMBERTIN SAUCE Called ‘water pheasant’ by the Romans, turbot, due to its size, has been the subject of numerous anecdotes over the centuries on how it should be cooked. From Juvenal to Berchoux, from Brillat-Savarin to Grimod de La Reynière... until the invention of a special cooking utensil, the turboti re, which is diamond-shaped. SDO is a nod from Jean to his beloved region, Les Sables d’Or in Brittany.

THE ALBUFERA CHICKEN As a symbol of luxury and the extraordinary, it is topped with a poulette sauce known as Albufera, created by Chef Adolphe Du       as a tribute to Marshal Louis-Gabriel Suchet, Duke of Albufera - Spain (a poultry broth enriched with duck foie gras, cream, brandy, port, Madeira, etc.).

THE DEER   LA ROYALE This term describes a dish whose delicacy and quality of preparation are in keeping with royal tastes. In 1755, Menon, a chef and culinary author, described in his book the first recipe for ‘hare in blood’, a game meat known as ‘black meat’. Since then, a gastronomic war has broken out between gourmets in Poitou and P      , each claiming the original recipe.

THE VEAL ORLOFF WAY A classic dish of French haute cuisine, this is a saddle of veal stuffed with button mushrooms, onions and truffle slices. It is then topped with a Mornay sauce before being glazed in the oven. It was probably created by chef Urbain Dubois as a tribute to a prominent Muscovite family, one of whose members, a very Parisian minister and ambassador to Nicholas I, was a regular at the famous Tortoni restaurant.

PRICES ARE SHOWN IN EUROS INCLUDING VAT AND A 5% EMPLOYEE CONTRIBUTION.
PLEASE NOTE THE HOTEL CANNOT ACCEPT PAYMENT BY CHEQUE.
ALL OUR BEEF IS SOURCED FROM FRANCE AND THE NETHERLANDS. OUR MUTTON, PORK AND POULTRY IS FROM FRANCE.
A VEGETARIAN MENU IS AVAILABLE UPON REQUEST.

