

EPICURE

112 F^{BG} ST HONORÉ • PARIS

“VEGETABLE” MENU IN 8 SERVICES

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.

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)

TOURAINÉ BEETROOT

In variation with pinot noir vinegar, Marigold vinaigrette

MELANOSPORUM TRUFFLE

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

CARROTS FROM TOURAINÉ

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 verbena, 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.