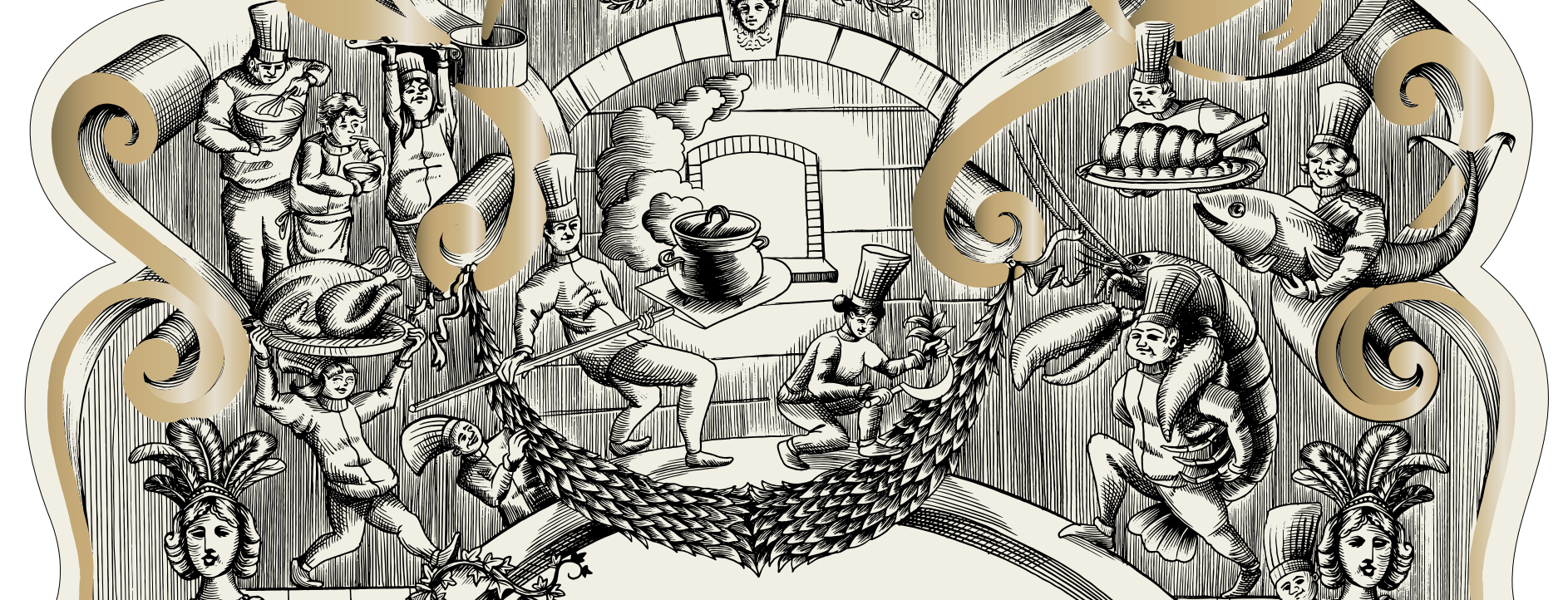




THE STARTERS

THE PARISIAN LANGOUSTINES €136

THE CATHERINE DE MEDICI FOIE GRAS €96

THE BRIOCHE MARIE-ANTOINETTE CAVIAR €148

THE TOMATO AND LOVAGE TART PISTACHIO SORBET €92



THE MAIN COURSES

THE FRENCH GARDEN €64

THE TURBOT DIEPPOISE *for 2* €150/pers

THE SAFFRON SEA BASS GREEN BEANS €132

THE VEAL ZUCCHINI AND CHANTERELLES €134

THE MONTMORENCY PIGEON €122

THE CHICKEN NANTUA WAY €158

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 PARISIAN LANGOUSTINES – Cooked in broth then chilled, langoustes like this were once found everywhere on the stalls that thronged Les Halles. They get their name from the fact that they’re said to be as poised and elegant as Parisian women.

THE CATHERINE DE MEDICI FOIE GRAS – A traditional starter made with vegetables moulded into a dome in successive layers to alternate colours and flavours. Carême considered the chartreuse to be the «Queen of starters»

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 FRENCH GARDEN – A tribute to the kitchen gardens and ornamental gardens of gaud French estates: seasonal vegetables, aromatic herbs and edible flowers come together on a plate where order, symmetry and culinary delight harmonise.

THE TURBOT DIEPPOISE – 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 turbotière, which is diamond-shaped.

THE MONTMORENCY PIGEON – A tribute to the illustrious Montmorency family, who distinguished themselves under the Ancien Régime, and to the eponymous village in Île-de-France renowned for its cherry production.

THE CHICKEN NANTUA WAY – In homage to a small village of Bugey in the Ain region. Nantua-style preparations consist of a ragout of crayfish tails and black truffles, according to the rules laid down by Auguste Escoffier.

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.

