


*Lawrence Aboucaya's "high vitality" cuisine,
gourmet, inventive and organic, healthy, tasty and so beautiful to look at seduced Alain Ducasse
who invited her into the most elegant courtyard in Paris for the summer.
She is delighted to present a few of her creative and delicious recipes to return
to «the true nature of taste» and to «the taste of true nature!»*

 LAWRENCE ABOUCAYA dishes (without lactose and gluten)

...THE GARDEN...

ASPARAGUSES and MORELS MUSHROOMS risotto 44 €

SAUTÉED DUCK FOIE GRAS FROM "LES LANDES", green asparagus, spicy broth 38 €



SUMMER VEGETABLES "EN COOKPOT", cooking juice reduction 28 €

Marinated GIANT SEA BASS, Michel Bachès citrus fruits, Crushed herbs 32 €

Shavings of CRISP VEGETABLES, beef pastrami 34 €

 Eggplant COLD SOUP with almonds 30 €

...THE CLASSICS...

OLD STYLE TOMATOES CARPACCIO, cottage goat cheese 30 €

MEDALLIONS OF BRITTANY LOBSTER, caponata, coral vinaigrette 58 €

...THE SEA...

JOHN DORY, green vegetables quinoa 42 €

Grilled SEA BASS, chanterelles and zucchinis simmered, pissalat seasoning 36 €

RED MULLET OF ROCK in the one-sided, braised fennel and "bouillabaisse" juice 38 €

...THE LAND AND THE FARM...

VEAL CHOP FROM "LE LIMOUSIN", carrots of our truck farmer 58 €

ROASTED YELLOW CHICKEN FROM "LES LANDES", stuffed vegetable from our grower Didier Pil 38 €

Roasted SHOULDER OF LAMB, green peas and broad beans 42 €

GRILLED BEEF FROM "SALERS", succrine lettuce and potatoes from Noirmoutier 48 €

 WILD RICE and spicy vegetable 36 €

... HERBS GARDEN...

Batavian lettuce, watercress, rocket, romaine... 14 €
Served with olive and lemon oil

...THE PASTURES...

René Pellegrini's CHEESE selected and matured for you 16 €