

# EPICURE

112 FBG ST HONORÉ • PARIS

# “VEGETABLE” MENU IN 8 SERVICES

## SQUASH FROM ILE-DE-FRANCE

*Yuzu variation, Marigold vinaigrette.*

## CARROTS FROM TOURAINE

*Declination with verbena, Reduced juice with carrot and ginger.*

## POTATO

*“Ratte” gnocchi with watercress, Creamy smoked “Institut de Beauvais”.*

## CORN FROM YVELINES

*Polenta and wild mushrooms, Jus reduced with black Cardamom.*

## BEETROOT FROM VAL D’OISE

*With centifolia rose, Pepper sauce.*

## FRESH AND MATURED CHEESES FROM OUR CELLAR

## HONEY FROM OUR HIVES

*Citrus fruits and ginger, Honey and pollen ice cream.*

## TRINITARIO CHOCOLATE

*Ganache and « Espelette » pepper, Cocoa sorbet.*

340€

# “VEGETABLE” MENU IN 6 SERVICES

## SQUASH FROM ILE-DE-FRANCE

*Yuzu variation, Marigold vinaigrette.*

## CARROTS FROM TOURAINE

*Declination with verbena, Reduced juice with carrot and ginger.*

## POTATO

*“Ratte” gnocchi with watercress, Creamy smoked “Institut de Beauvais”.*

## CORN FROM YVELINES

*Polenta and wild mushrooms, Jus reduced with black Cardamom.*

## FRESH AND MATURED CHEESES FROM OUR CELLAR

## HONEY FROM OUR HIVES

*Citrus fruits and ginger, Honey and pollen ice cream.*

280€

## À LA CARTE

SQUASH FROM ILE-DE-FRANCE 60€

*Yuzu variation, Marigold vinaigrette.*

CARROTS FROM TOURAINE 65€

*Declination with verbena, Reduced juice with carrot and ginger.*

POTATO 65€

*“Ratte” gnocchi with watercress, Creamy smoked “Institut de Beauvais”.*

CORN FROM YVELINES 68€

*Polenta and wild mushrooms, Jus reduced with black Cardamom.*

BEETROOT FROM VAL D’OISE 60€

*With centifolia rose, Pepper sauce.*

FRESH AND MATURED CHEESES FROM OUR CELLAR 39€

HONEY FROM OUR HIVES 49€

*Citrus fruits and ginger, Honey and pollen ice cream.*

TRINITARIO CHOCOLATE 46€

*Ganache and « Espelette » pepper, Cocoa sorbet.*