

EPICURE

At Epicure, my aim is to showcase the noble gestures of French artisans who, with enthusiasm and dedication, contribute to creating the most beautiful experiences. Artisans of the land and sea who reveal the splendours of our regions. Culinary artisans who, by my side, elevate these exceptional ingredients. Winemakers who unveil the fascinating diversity of our terroirs. Artisans of art and tradition who contribute to the beauty of this place. And finally, service artisans, who faithfully accompany you on this journey of the senses.

Each and every one of them contributes to this unique moment of fine dining that you are about to discover.

Welcome,

Arnaud Faye

A handwritten signature in black ink, appearing to read 'Arnaud Faye', written in a cursive style with a large initial 'A'.

# D E G U S T A T I O N M E N U

## BLUE LOBSTER FROM "CÔTE D'OPALE"

Melon from Charente and hyssop,  
Bisque.

## OSCIETRA CAVIAR FROM SOLOGNE ✨

« Camus » artichokes and « poivrades » from « Côtes-d 'Armor »,  
Tahitian lime dressing.

## TURBOT FROM FINISTÈRE

Carrots from Touraine and verbena,  
Stock reduced with carrot and ginger.

## RED MULLET " À LA NISSARDE "

« Simone » tomato and fresh herbs,  
« Caillettes » olives sauce from Nice area.

## PIGEON FROM PORNIC

Corn from Yvelines and wild mushrooms,  
Jus reduced with black cardamom.

## FRESH AND MATURED CHEESES FROM OUR CELLAR

### HONEY FROM OUR HIVES

Raspberry and ginger,  
Honey and pollen ice cream.

### TRINITARIO CHOCOLATE ✨

Ganache and « Espelette » pepper,  
Cocoa sorbet.

Degustation menu in 8 services

440 €

Degustation menu in 6 services

340 €

*Without the caviar and the chocolate ✨*

# EPICURE

## S T A R T E R S



OSCIETRA CAVIAR FROM SOLOGNE  
« Camus » artichokes and « poivrades » from «  
Côtes-d 'Armor », Tahitian lime dressing.  
160€

BLUE LOBSTER FROM "CÔTE D'OPALE"  
Melon from Charente and hyssop,  
Bisque.  
110 €

CRAB FROM BRITTANY  
Buckwheat and salicornia,  
Light coral mayonnaise.  
115€

LARGE LANGOUSTINE  
Beef bone marrow and watercress from Essonne,  
Pot-au-feu broth with herbs.  
155€

# EPICURE

## F I S H



### SOLE FROM MORBIHAN

Pan-fried chanterelles mushrooms and lovage,  
Shellfish cream.

120€

### TURBOT FROM FINISTÈRE

Carrots from Touraine et verbena,  
Stock reduced with carrot and ginger.

130 €

### RED MULLET “ À LA NISSARDE ”

« Simone » tomato and fresh herbs,  
« Caillettes » olives sauce from Nice area.

85€

# EPICURE

## M E A T S



### RABBIT FROM BURGUNDY

Eggplant from « Oise Valley » and marjoram,  
Smoked juice and herb coulis.

90 €

### TENDERLOIN AND SWEATBREAD FROM MILK-FED VEAL FROM CORRÈZE

Celery from New Aquitaine and fresh walnuts from Isère,  
Roast juice.

115€

### PIGEON DE PORNIC

Corn from Yvelines and wild mushrooms,  
Jus reduced with black Cardamom.

110 €

### POULTRY FROM BRESSE *(for 2 guests)*

1st service: Chicken supreme,  
Leeks, button mushrooms and nasturtiums,  
Crayfish bisque and chicken jus with « Cazette » hazelnuts from Nièvre.

2nd service: White chicken pudding,  
Supreme crayfish sauce.

270€

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## FRESH AND MATURED CHEESES FROM OUR CELLAR

39€

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## D E S S E R T S

### HONEY FROM OUR HIVES

Raspberry and ginger,  
Honey and pollen ice cream.

49€

### VANILLA FROM TAHITI

Crispy « gavottes » and light cream,  
Roasted vanilla ice cream.

53€

### TRINITARIO CHOCOLATE

Ganache and « Espelette » pepper,  
Cocoa sorbet.

46 €

### ROASTED FIGS FROM VAUCLUSE

Blackcurrant, crispy walnuts,  
« Fig leaves » ice cream.

49 €