

EPICURE

112 FBG ST HONORÉ • PARIS

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

MENU IN 8 SERVICES

CRAB FROM BRITTANY

*Buckwheat and salicornia,
Light coral mayonnaise.*

SEA SCALLOPS FROM NORMANDY

*Watercress gnocchi and caviar,
Creamy smoked potatoes.*

WHITE TRUFFLE FROM PIEDMONT

*Red cow parmesan ravioli and gascon bacon,
Velouté of Pheasant hen.*

JOHN DORY FROM FINISTÈRE

*Carrots from Touraine and sea urchin from Galicia.
Stock reduced with carrot and yellow wine.*

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

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

TRINITARIO CHOCOLATE

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

490€

MENU IN 6 SERVICES

CRAB FROM BRITTANY

*Buckwheat and salicornia,
Light coral mayonnaise.*

SEA SCALLOPS FROM NORMANDY

*Watercress gnocchi and caviar,
Creamy smoked potatoes.*

JOHN DORY FROM FINISTÈRE

*Carrots from Touraine and sea urchin from Galicia.
Stock reduced with carrot and yellow wine.*

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

Citrus fruits and ginger, Honey and pollen ice cream.

340 €

STARTERS

WHITE TRUFFLE FROM PIEDMONT

190€

*Red cow parmesan ravioli and gascon bacon,
Velouté of Pheasant hen.*

BLUE LOBSTER FROM “CÔTE D’OPALE”

130€

*Squash from Ile-de-France and yuzu,
Marigold vinaigrette.*

CRAB FROM BRITTANY

115€

*Buckwheat and salicornia,
Light coral mayonnaise.*

LARGE LANGOUSTINE

155€

*Bone marrow and parsley,
“Pot au feu” broth with herbs.*

FISH

SOLE FROM MORBIHAN

120€

*Pan-fried chanterelles mushrooms and lovage,
Shellfish cream.*

JOHN DORY FROM FINISTÈRE

110€

*Carrots from Touraine and sea urchin from Galicia.
Stock reduced with carrot and yellow wine.*

SEA SCALLOPS FROM NORMANDY

110€

*Watercress gnocchi and caviar,
Creamy smoked potatoes.*

MEAT

HARE

105€

*1st service: Roasted saddle with barberry,
Beetroot from Val d'Oise with centifolia rose,
Pepper sauce.*

*2nd service: Hare shoulder ballotine,
Beetroot civet sauce.*

TENDERLOIN AND SWEATBREAD FROM MILK-FED VEAL FROM CORRÈZE

115€

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

PIGEON FROM PORNIC

110€

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

POULTRY FROM BRESSE (for 2 guests)

270€

*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.*

FRESH AND MATURED CHEESES FROM OUR CELLAR

39€

DESSERTS

HONEY FROM OUR HIVES

49€

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

VANILLA FROM TAHITI

53€

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

TRINITARIO CHOCOLATE

46€

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

QUINCE FROM LA DRÔME

49€

*Candied and as a sorbet, flavored with marigold,
Farm yoghurt emulsion.*

PIEDMONT HAZELNUT

65€

*Soufflé and praline,
White truffle from Alba ice cream.*