

# EPICURE

112 F<sup>BG</sup> ST HONORÉ • PARIS

# “VEGETABLE” MENU IN 8 SERVICES

## TOURAINE BEETROOT

*In variation with pinot noir vinegar, Marigold vinaigrette*

## GREEN ASPARAGUS FROM VAUCLUSE

*Citrus and Espelette pepper, Smoked egg yolk vinaigrette.*

## CARROTS FROM TOURAINE

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

## PURPLE ARTICHOKE

*Roasted and mashed, Basil velvet*

## WHITE ASPARAGUS

*Morels, malted vanilla juice.*

## FRESH AND MATURED CHEESES FROM OUR CELLAR

## RHUBARB

*Verbena-flavored rice pudding, Rhubarb sorbet.*

## TRINITARIO CHOCOLATE

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

360€

**“VEGETABLE” MENU IN 6 SERVICES**  
(only available for lunch)

**TOURAINÉ BEETROOT**

*In variation with pinot noir vinegar, Marigold vinaigrette*

**GREEN ASPARAGUS FROM VAUCLUSE**

*Citrus and Espelette pepper, Smoked egg yolk vinaigrette.*

**CARROTS FROM TOURAINÉ**

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

**WHITE ASPARAGUS**

*Morels, malted vanilla juice.*

**FRESH AND MATURED CHEESES FROM OUR CELLAR**

**RHUBARB**

*Verbena-flavored rice pudding, Rhubarb sorbet.*

**280€**

## À LA CARTE

TOURAINE BEETROOT 65€

*In variation with pinot noir vinegar, Marigold vinaigrette*

CARROTS FROM TOURAINE 65€

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

PURPLE ARTICHOKE 70€

*Roasted and mashed, Basil velvet*

GREEN ASPARAGUS FROM VAUCLUSE 110€

*Citrus and Espelette pepper, Smoked egg yolk vinaigrette.*

WHITE ASPARAGUS 80€

*Morels, malted vanilla juice.*

FRESH AND MATURED CHEESES FROM OUR CELLAR 39€

RHUBARB 49€

*Verbena-flavored rice pudding, Rhubarb sorbet.*

TRINITARIO CHOCOLATE 46€

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