

EPICURE

112 F^{BG} 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.*

GREEN ASPARAGUS FROM VAUCLUSE

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

JOHN DORY FROM FINISTÈRE

*Celtuce and cucumber with lovage,
Creamy cockle juice.*

MEDITERRANEAN RED MULLET

*Roasted purple artichoke,
Fish soup and basil velvet.*

PIGEON FROM PORNIC

*White asparagus and 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.

490€

MENU IN 6 SERVICES

(only available for lunch)

CRAB FROM BRITTANY

Buckwheat and salicornia,

Light coral mayonnaise.

GREEN ASPARAGUS FROM VAUCLUSE

Citrus and Espelette pepper,

Smoked egg yolk vinaigrette.

MEDITERRANEAN RED MULLET

Roasted purple artichoke,

Fish soup and basil velvet.

PIGEON FROM PORNIC

White asparagus and morels,

Malted vanilla juice.

FRESH AND MATURED CHEESES FROM OUR CELLAR

RHUBARB

Verbena-flavored rice pudding, Rhubarb sorbet.

360 €

STARTERS

GREEN ASPARAGUS FROM VAUCLUSE 110€

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

BLUE LOBSTER FROM “CÔTE D’OPALE” 130€

*Touraine beetroot,
Marigold vinaigrette.*

CRAB FROM BRITTANY 115€

*Buckwheat and salicornia,
Light coral mayonnaise.*

ROYALE LANGOUSTINE 160€

*Ravioli and fresh herbs,
Hong Yu Tea consommé.*

FISH

SOLE FROM MORBIHAN

120€

*Morels and basmati rice,
Roasted fish bone jus with yellow wine.*

JOHN DORY FROM FINISTÈRE

130€

*Celtuce and cucumber with lovage,
Creamy cockle juice.*

MEDITERRANEAN RED MULLET

105€

*Roasted purple artichoke,
Fish soup and basil velvet.*

MEAT

SISTERON LAMB	145€
<i>Bacon, chard and garden peas from Vaucluse, Morels jus.</i>	
VEAL SWEETBREAD	160€
<i>Cauliflower with lemon from Menton, Braising jus.</i>	
PIGEON FROM PORNIC	130€
<i>White asparagus and morels, Malted vanilla juice.</i>	
POULTRY FROM BRESSE (for 2 guests)	270€
<i>1st service: Chicken supreme, Green asparagus, button mushrooms and nasturtiums, Crayfish bisque and chicken jus with « Cazette » hazelnuts from Nièvre.</i>	
<i>2nd service: White chicken pudding, Supreme crayfish sauce.</i>	

Our meats are of French origin.

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.*

RHUBARB

49€

*Verbena-flavored rice pudding,
Rhubarb sorbet.*