

PUR'

Jean-François Rouquette

Dear gourmets,

"I always want my food to be understandable, even if there are unexpected flavours to be discovered when tasting. I try to convey emotions and reproduce the spontaneity of my own discoveries."

Jean-François Rouquette

Nature, the seasons, and encounters inspire the chef's culinary world on a very personal level.

His knowledge and mastery of classic French cuisine enable him to show carefully controlled audacity and a constantly bubbling creativity.

And his taste for travel sets him apart and underscores his identity. Asia and South America are his preferred destinations, from where he brings back new techniques and products.

However, his creations are never exotic. They are characterised by a delicate touch, a subtle and sometimes intriguing balance, which stir the taste buds.



We would be delighted to see your pictures on social media with

#purjfr

@parkhyattparis

@jeanfrancois_rouquette

TO START...

'CRUDO' SEA BASS, CAVIAR, BLACK RADISH & GRANNY APPLE FERMENTED TOMATO WATER & MIMOSA	85
ABALONES FROM PLOUGUERNEAU WITH SEAWEED BUTTER, BABY ARTICHOKE, VADOUVAN & PUFFED BLACK RICE	75
SQUASH 'BUTTERNUT' WITH PAPER FRILLS & PICKLED KABOCHA MAPLE SYRUP, STAR ANISE & AUTUMNAL GARDEN	55
PAN-SAUTÉED DUCK FOIE GRAS, DRIED CAPE GOOSEBERRIES & FENNEL SOBA NOODLES & GRILLED BUCKWHEAT BROTH	60
CRAB MEAT SEASONED WITH BAY LAUREL OIL, TANGERINE GRANITA & JACK BE LITTLE, SMOKED TARAMASALATA - CRISP SAMOUSSAS WITH CORAL	75

FOLLOWING...

PAN FRIED ANGLERFISH FROM 'LA CÔTE D'ÉMERAUDE', FAROFA, HASS AVOCADO & SWEET RED PEPPERS CHUTNEY WITH SESAME SEEDS	75
WILD TURBOT IN A PASTRY CRUST OF HEMP, 'BILLY BY' SMOOTH EMULSION, ENOKI MUSHROOMS & FRENCH BEANS, FLOWERS OIL	90
BLUE LOBSTER TAIL COOKED ON THE EMBER IN ITS SHELL, POLENTA WITH HEAD JUICE SEASONED WITH TARRAGON & HARLEQUIN RADISHES	110
ROASTED MEDALLIONS OF VENISON FROM FRENCH HUNT, SALSIFY, JERUSALEM ARTICHOKE, PUFFED QUINOA, VINAIGRETTE SAUCE WITH PEPPER, NUT-BROWN ARABICA BUTTER & MEXICAN VANILLA	90
DUPLANTIER'S DUCK, MIXED CABBAGES, CITRUS FRUIT & GRAVY FLAVOURED WITH LICORICE MADE LIKE A SALMIS	75
'JAPWAGYU' BEEF, GLAZED 'VIOLA' EGGPLANT FERMENTED SAUCE WITH 'CRONCELS' APPLE & HEATHER HONEY, GINGER	135

IN ACCORDANCE WITH THE ARRANGEMENT OF THE DECREE N°2002-1465 DATE FROM DECEMBER THE 17TH 2002,
THE BOVINE MEAT SERVED IN OUR RESTAURANTS COME FROM FRANCE, GERMANY & AUSTRALIA.

NET PRICES IN EURO - TAX & SERVICE INCLUDED.

PLEASE BE ADVISED THAT CHEQUES ARE NOT ACCEPTED FOR PAYMENT.

FOR THE COMFORT OF OUR GUESTS, THE ELECTRONIC CIGARETTE IS STRICTLY FORBIDDEN IN THE HOTEL.

TO START... €

'CRUDO' SEA BASS, CAVIAR, BLACK RADISH & GRANNY APPLE 85
FERMENTED TOMATO WATER & MIMOSA

ABALONES FROM PLOUGUERNEAU WITH SEAWEED BUTTER, 75
BABY ARTICHOKES, VADOUVAN & PUFFED BLACK RICE

SQUASH 'BUTTERNUT' WITH PAPER FRILLS & PICKLED KABOCHA 55
MAPLE SYRUP, STAR ANISE & AUTUMNAL GARDEN

PAN-SAUTÉED DUCK FOIE GRAS, 60
DRIED CAPE GOOSEBERRIES & FENNEL
SOBA NOODLES & GRILLED BUCKWHEAT BROTH

CRAB MEAT SEASONED WITH BAY LAUREL OIL, 75
TANGERINE GRANITA & JACK BE LITTLE, SMOKED TARAMASALATA
- CRISP SAMOUSSAS WITH CORAL

FOLLOWING...

PAN FRIED ANGLERFISH FROM 'LA CÔTE D'ÉMERAUDE', 75
FAROFA, HASS AVOCADO
& SWEET RED PEPPERS CHUTNEY WITH SESAME SEEDS

WILD TURBOT IN A PASTRY CRUST OF HEMP, 90
'BILLY BY' SMOOTH EMULSION
ENOKI MUSHROOMS & FRENCH BEANS, FLOWERS OIL

BLUE LOBSTER TAIL COOKED ON THE EMBER IN ITS SHELL, 110
POLENTA WITH HEAD JUICE SEASONED WITH TARRAGON
& HARLEQUIN RADISHES

ROASTED MEDALLIONS OF VENISON FROM FRENCH HUNT, 90
SALSIFY, JERUSALEM ARTICHOKES, PUFFED QUINOA,
VINAIGRETTE SAUCE WITH PEPPER, NUT-BROWN ARABICA BUTTER
& MEXICAN VANILLA

DUPLANTIER'S DUCK, MIXED CABBAGES, CITRUS FRUIT 75
& GRAVY FLAVOURED WITH LICORICE MADE LIKE A SALMIS

'JAPWAGYU' BEEF, GLAZED 'VIOLA' EGGPLANT 135
FERMENTED SAUCE WITH 'CRONCELS' APPLE & HEATHER HONEY, GINGER

ESCAPE....

CRAB MEAT SEASONED WITH BAY LAUREL OIL,
TANGERINE GRANITA & JACK BE LITTLE, SMOKED TARAMASALATA

PAN FRIED ANGLERFISH FROM 'LA CÔTE D'ÉMERAUDE',
FAROFA, HASS AVOCADO & SWEET RED PEPPERS CHUTNEY WITH SESAME SEEDS

ROASTED MEDALLIONS OF VENISON FROM FRENCH HUNT,
SALSIFY, JERUSALEM ARTICHOKES, PUFFED QUINOA,
VINAIGRETTE SAUCE WITH PEPPER, NUT-BROWN ARABICA BUTTER

WHIPPED 'SAINTE-MAURE DE TOURAINE' CHEESE
VERJUICED JUICE & DRIED FRUITS BREAD

SWEET SURPRISE...

"LE PAQUIN"
SAO TOMÉ CHOCOLATE STRUCTURE & COCOA GAVOTTE BISCUIT
PRALINE & WHIPPED CREAM WITH GRILLED SUNFLOWER
CHOCOLATE SORBET & THIN CRISP CHOCOLATE LEAVES

MENU IN 6 COURSES 165 EUROS

OR

WINE INCLUDED 255 EUROS

THE MENU IS SERVED FOR THE ENTIRE TABLE.
NET PRICES IN EUROS - TAX & SERVICE INCLUDED.
PLEASE BE ADVISED THAT CHEQUES ARE NOT ACCEPTED FOR PAYMENT.

TRIP DIARY....

'CRUDO' SEA BASS, CAVIAR, BLACK RADISH & GRANNY APPLE
FERMENTED TOMATO WATER & MIMOSA

SQUASH 'BUTTERNUT' WITH PAPER FRILLS & PICKLED KABOCHA
MAPLE SYRUP, STAR ANISE & AUTUMNAL GARDEN

PAN-SAUTÉED DUCK FOIE GRAS,
DRIED CAPE GOOSEBERRIES & FENNEL
SOBA NOODLES & GRILLED BUCKWHEAT BROTH

WILD TURBOT IN A PASTRY CRUST OF HEMP,
'BILLY BY' SMOOTH EMULSION
ENOKI MUSHROOMS & FRENCH BEANS, FLOWERS OIL

'JAPWAGYU' BEEF, GLAZED 'VIOLA' EGGPLANT
FERMENTED SAUCE WITH APPLE 'CRONCELS' & HEATHER HONEY, GINGER

REFINED CHEESE TROLLEY FROM MARIE QUATREHOMME

CARAMELIZED WITH COCONUT SUGAR BABY BANANAS,
THIN SOFT BISCUIT, BANANAS & MACADAMIA NUTS,
BANANA SORBET & VANILLA-FLAVOURED RUM

"LE PAQUIN"

SAO TOMÉ CHOCOLATE STRUCTURE & COCOA GAVOTTE BISCUIT
PRALINE & WHIPPED CREAM WITH GRILLED SUNFLOWER
CHOCOLATE SORBET & THIN CRISP CHOCOLATE LEAVES

MENU IN 8 COURSES 205 EUROS

OR

WINE INCLUDED 325 EUROS

THE MENU IS SERVED FOR THE ENTIRE TABLE.
NET PRICES IN EUROS - TAX & SERVICE INCLUDED.
PLEASE BE ADVISED THAT CHEQUES ARE NOT ACCEPTED FOR PAYMENT.

CHEESES... €

REFINED CHEESE TROLLEY FROM MARIE QUATREHOMME 25

CLASSICS...

ASSORTMENT OF FRUIT SORBETS 19

EXOTIC FRUIT PLATTER 25

CREATIONS...

CARAMELIZED WITH COCONUT SUGAR BABY BANANAS, 35
THIN SOFT BISCUIT, BANANAS & MACADAMIA NUTS,
BANANA SORBET & VANILLA-FLAVOURED RUM

“LE PAQUIN” 35

SAO TOMÉ CHOCOLATE STRUCTURE & COCOA GAVOTTE BISCUIT
PRALINE & WHIPPED CREAM WITH GRILLED SUNFLOWER
CHOCOLATE SORBET & THIN CRISP CHOCOLATE LEAVES

VINE PEACH IN AN AROMATIC BROTH OF ROOIBOS TEA 35
CRYSTALLIZED SUGAR & LIGHT MOUSSE WITH WHITE PEACH
PUFF PASTRY TART WITH COCONUT SUGAR & PEATED WHISKEY SORBET

‘MILKY-STYLE’, CAILLEBOTTE OF UNPASTEURISED MILK, 30
BRIOCHE AS A ‘PAIN PERDU’ , DULCE DE LECHE WITH ORANGE BLOSSOM,
MILK CRISTAL

PLUS...

(10CL)

2002	CHÂTEAU D'YQUEM - SAUTERNES - FRANCE	90
2015	LABEUR D'OCTOBRE - BEAUJOLAIS VENDANGES TARDIVES - JEAN-PAUL BRUN	28
NM	PORTO TAWNY 20 ANS - TAYLOR'S	30