

EXPERIENCE MENU

Discover Chef Jérôme Bancstel's cuisine through a five course experience menu served for the entire table

215€ per person

TASTING MENU

280€ per person for the entire table

OSCIETRA GOLD CAVIAR

Domaine Albert Mann, Alsace Riesling « Cuvée Albert » 2016

« MACAU » ARTICHOKE

Higashiyama Shuzo « Leo » Saké, Junmai Daiginjo 2017

SEA SCALLOPS

Domaine des Roches Neuves Saumur Blanc « L'Insolite » 2017

MACKEREL FROM BRITTANY

Domaine Georges Vernay, Condrieu « Les Terrasses de l'Empire » 2016

PIGEON FROM RACAN

Michel Reybier, Cos d'Estournel 2002

CHEESE SELECTION

Domaine de la Pinte Arbois « Cuvée d'Automne »

THE ORANGE

Tokaji Aszù 5 puttonyos Domaine Impérial Hétszölö 2001

THE CHOCOLATE

Banyuls Galateo Domaine Coume Del Mas 2017

WINE PAIRING

Our sommelier team proposes the option of a wine pairing to accompany your menu

190€ per person for the tasting menu

Our table elephants are available for purchase at a price of 300€ half of which is donated to the benefit of Elephant family

STARTERS

« MACAU » ARTICHOKE 84€

« Macau » artichoke heart with sakura leaves and fresh coriander

OSCIETRA GOLD CAVIAR 110€

Haddock panini and condiment « à la française »

NORVEGIAN SALMON 85€

Candied, blue turnip with yuzu-kosho

MACKEREL FROM BRITTANY 71€

White wine, potatoes and sea urchins "bourride" style

FISHES

LINE CAUGHT TURBOT 140€

Steamed, candied squash, chestnuts, white truffle and zabaglione

BLUE LOBSTER 120€

Poached in the butter, carrot, orange juice reduction and pink peppercorn

LINE CAUGHT SEA BASS 98€

Celery with black lemon and wasabi

SEA SCALLOPS 82€

Roasted, Jerusalem artichoke bonbon with Jerez wine

MEATS

PIGEON FROM RACAN 91€

Marinated with cocoa, crispy buckwheat

HEN FROM COUR D'ARMOISE 99€

Buttermilk, Creamy watercress ravioli

LAMB FROM LOZÈRE 94€

Candied potatoes, black garlic with lemon

SUCKLING PIG FROM BURGOS 97€

Crispy skin, lacquered mango, spicy green cabbage

CHEESE SELECTION 31€

Selected and aged by Éric Lefebvre, MOF fromager 2004

La Réserve Paris Hôtel and Spa

Open from 12h00 to 14h30 and from 19h00 to 22h30

Menus available until 2:00pm and 22:00pm

All of our meats are raised and slaughtered in France, the EU, or Japan

If you suffer from food allergens, please inform your waiter so that our chef can prepare a meal suitable to your needs.

Net prices, tax and service included – We apologize for not being able to receive payments by check.