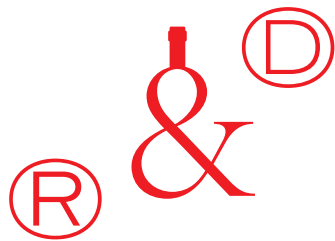


TONIGHT, MIDI-MINUIT BRINGS YOU



Raretés & découvertes

VIN & CHAMPAGNE

AUTUMN WINTER 2025

THE PAIRING

by Fabrice Langlois

The trout egg — 9

Saint-Joseph Aromatic, Full-bodied, Precise — 17 (12cl)

Hermitage Opulent, Elegant, Persistent — 70 (10cl)

Marinated sea scallops and rainbow radish — 16

Jurançon sec Exotic, Tangy, Subtle — 16 (12cl)

Chassagne-Montrachet 1^{er} cru Deep, Balanced, Rare — 75 (10cl)

The pâté en croûte — 16

IGP* Cucugnan Spicy, Fresh, Indulgent — 17 (12cl)

Pomerol Silky, Complex, Long — 110 (10cl)

The croque-monsieur — 15

Côtes du Rhône Tactile, Vibrant, Complex — 14 (12cl)

Hermitage Opulent, Elegant, Persistent — 70 (10cl)

The braised beef casserole — 28

Côtes de Bordeaux Rich, Comforting, Vanilla — 16 (12cl)

Pomerol Silky, Complex, Long — 110 (10cl)

The japanese pumpkin — 12

Terrasses du Larzac Floral, Airy, Accessible — 14 (12cl)

Saké Umami, Pure, Mouthwatering — 35 (10cl)

The green cabbage and Morteau sausage — 14

Corse-Sartène Captivating, Radiant, Delicate — 18 (12cl)

Vosne-Romanée 1^{er} cru Elegant, Refined, Silky — 75 (10cl)

BY THE GLASS

Découvertes

CHAMPAGNE

12CL

NV	1er cru – Blanc de Noirs – Gonet-Medeville	24
2021	Roc Solare – Dhondt-Grellet	36

WHITE WINE

Rhône Valley

2023	Saint-Joseph – Les Terriens	17
2023	Châteauneuf-du-Pape – La Manarine	30

Southwest

2023	IGP* Côtes du Lot – Néphèle – Laroque d'Antan	26
2023	Jurançon sec – Françoise – Domaine des Féréol	16

RED WINE

Rhône Valley

2022	IGP* Collines Rhôdanniennes – Kamaka Graeme & Julie Bott	26
2021	Châteauneuf-du-Pape – Mas Saint-Louis	18

Corse

2022	Corse-Sartène – Alfieri Polidori – San Micheli	18
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Languedoc-Roussillon

2023	Terrasses du Larzac – Combarels de l'Ombre Maison Cassagne & Vitailles	14
2023	IGP* Pays de Cucugnan – Tribby – Peter Sichel	17

Bordeaux

2023	Cadillac Côtes de Bordeaux – Clos des Gommiers	16
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Burgundy

2019	Bourgogne – Les Ravry- Pierre Damoy	30
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BY THE GLASS

Raretés

VIN BLANC

10CL

Burgundy

2018	Chassagne-Montrachet 1 ^{er} cru – Les Caillerets Jean-Claude Ramonet	75
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Rhône Valley

2022	L'Hermitage – Jean-Louis Chave	70
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RED WINE

Burgundy

2020	Vosne-Romanée – Les Suchots – Nicole Lamarche	75
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Bordeaux

2012	Pomerol – Vieux Château Certan	110
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SWEET

Bordeaux

1999	Sauternes – Crème de Tête – Château Gillette	80
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The secrets of Ducasse Baccarat's cellar
are available upon request

AT THE TABLE

- Trout roe, blinis — 9
- Smoked sardine, puff pastry — 12
- Beetroot and tuna with Baccarat rose — 13
- Marinated sea scallops and rainbow radish,
honey flower, lemon — 16
- Chicken and foie gras pâté en croûte — 16
- Crispy bread as a pissaladière — 12
- Croque-monsieur with aged Comté and mushrooms — 15
- Puffed pastry rye bread, smoked beef, paprika — 14
- Japanese pumpkin, parmesan shavings — 12
- Potato purée with half-salted butter — 8
- Sealed cocotte of braised beef with Gamay wine — 28
- Veal sweetbreads breaded with almonds, pearly sauce — 16
- Corn-fed chicken 'fricassée' with cream, morels — 15
- 'Coquillettes', Comté, cancoillotte — 13
- Green cabbage steamed with juniper
Mortéau sausage — 14

AT THE TABLE

COLD CUTS

ANTICA CORTE PALLAVICINA — PÔ VALLEY

MASSIMO SPIGAROLI APPLIES A SPECIFIC METHOD
OF SALTING AND DRYING
TO EACH PART OF HIS PIGS

- Culatello di Zibello 18 month — from the leg - 100g - 32
- Coppa Lunga de la Bassa — from the tenderloin - 100g - 16
- Spalla Cruda — from the shoulder - 100g - 22

- Half-cooked duck foie gras from Maison Paris, toast
120g - 45

CHEESES — 24

REFINED BY BERNARD ANTONY

DESSERTS — 14

- Gratinated apples and pears
- Kougelhopf, orange blossom, candied orange
- Warm chocolate* cake, praliné
- Vanilla, lemon, and hazelnut macarons*

* MADE IN OUR MANUFACTURES IN PARIS