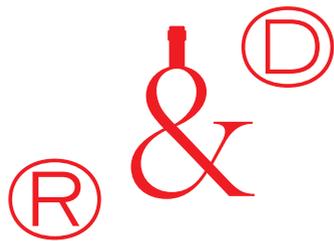


TONIGHT, MIDI-MINUIT BRINGS YOU



Raretés & découvertes

VIN & CHAMPAGNE

WINTER 2026

THE PAIRING

by Fabrice Langlois

Trout roes – 9

Hypothesis Delicate, Refined, Creamy – 24 (12cl)

Alsace Pinot blanc Fruity, Subtle, Mineral – 16 (12cl)

Marinated sea scallops and rainbow radish – 16

Marlborough Intense, Exotic, Tangy – 16 (12cl)

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

The pâté en croûte – 16

Beaune red Floral, Expressive, Silky – 28 (12cl)

Pomerol Delicate, Complex, Long – 110 (10cl)

The croque-monsieur – 15

Côtes du Rhône Tactile, Rich, Spicy – 17 (12cl)

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

The braised beef casserole – 28

Floral – La Madonne Light, Supple, Frank – 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)

BY THE GLASS - DÉCOUVERTES

	CHAMPAGNE	12CL
NM	Hypothesis - Penet Chardonnnet	24
	VIN BLANC	
	Vallée du Rhône	
2023	Saint-Péray - Elément - Gagnepain & Risoul	22
	Sud-Ouest	
2023	IGP* Côtes du Lot - Néphèle - Laroque d'Antan	26
	Alsace	
2023	Alsace Pinot Blanc - Domaine Weinbach	16
	Beaujolais	
2021	Beaujolais blanc - J.Desjourneys	15
	Nouvelle-Zélande	
2025	Marlborough - Rimapere - Edmond Rothschild	15
	VIN ROUGE	
	Bourgogne	
2023	Beaune - La Montée Rouge - La Vougeraie	28
	Beaujolais	
2023	Fleurie - La Madone - Château de Fleurie	12
	Vallée du Rhône	
2022	Cornas - Les Terriens	24
2022	Côtes du Rhône - Inopia	17
	Corse	
2022	Corse-Sartène - Alfieri Polidori - San Micheli	18
	Languedoc-Roussillon	
2023	Terrasses du Larzac - Maison Cassagne & Vitailles	14

BY THE GLASS - RARETÉS

	VIN BLANC	10CL
	Burgundy	
2018	Chassagne-Montrachet 1 ^{er} cru - Les Caillerets Jean-Claude Ramonet	75
	Rhône Valley	
2022	L'Hermitage - Jean-Louis Chave	70
	RED WINE	
	Burgundy	
2020	Vosne-Romanée - Les Suchots - Nicole Lamarche	75
	Bordeaux	
2012	Pomerol - Vieux Château Certan	110
	SWEET	
	Bordeaux	
1999	Sauternes - Crème de Tête - Château Gillette	80

The secrets of Ducasse Baccarat's cellar
are available upon request

AT THE TABLE

Trout roes, 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

Sealed cocotte of braised beef with Gamay wine — 28

Corn-fed chicken 'fricassée' with cream, morels — 15

'Coquillettes', Comté, cancoillotte — 13

Japanese pumpkin, parmesan shavings — 12

Potato purée with caramelized onions, Appenzeller — 10

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

MAISON PARIS

Half - cooked duck foie gras, toast - 120 g - 45

Dried duck breast - 25



CHEESES — 35

REFINED BY BERNARD ANTONY

DESSERTS — 14

Raw and cooked citrus fruits, basil

Gratinated apples and pears

Warm chocolate* cake, praliné

Lemon, hazelnut and pistachio macarons*

* MADE IN OUR MANUFACTURES IN PARIS