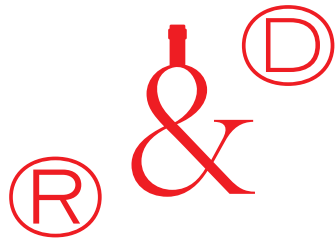


TONIGHT, MIDI-MINUIT BRINGS YOU



# Raretés & découvertes

VIN & CHAMPAGNE

## THE PAIRING by Fabrice Langlois

### Trout roes— 9

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

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

### White asparagus 'à cru', almonds condiment, citrus fruits – 16

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

Chassagne-Montrachet 1<sup>er</sup> cru Deep, Balanced, Rare – 75 (10cl)

### The pâté en croûte – 16

Burgundy 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)

SPRING 2026

## BY THE GLASS - DÉCOUVERTES

	<b>CHAMPAGNE</b>	12CL
NM	Wine Artisan	24
	<b>WHITE WINE</b>	
	<b>Loire Valley</b>	
2018	Muscadet-sèvre-et-maine - G.Chéreau - Gorges	17
	<b>Alsace</b>	
2023	Alsace Pinot Blanc - Domaine Weinbach	16
	<b>Beaujolais</b>	
2023	Mâcon-Bray - Le Grand Bray - Domaine Duverne	20
	<b>Nouvelle-Zélande</b>	
2025	Marlborough - Rimapere - Edmond Rothschild	15
	<b>RED WINE</b>	
	<b>Burgundy</b>	
2019	Bourgogne - Les Ravry - Pierre Damoy	30
	<b>Beaujolais</b>	
2023	Fleurie - La Madone - Château de Fleurie	12
	<b>Rhône Valley</b>	
2023	Saint-Joseph - Domaine Combier	18
2022	Côtes du Rhône - Inopia	17
	<b>Corse</b>	
2020	Patrimonio - ADN - Gagnepain & Risoul	18
	<b>Languedoc-Roussillon</b>	
2024	Terrasses du Larzac - Maison Cassagne & Vitailles	18

## BY THE GLASS - RARETÉS

	<b>WHITE WINE</b>	10CL
	<b>Burgundy</b>	
2018	Chassagne-Montrachet 1 <sup>er</sup> cru - Les Caillerets Jean-Claude Ramonet	75
	<b>Rhône Valley</b>	
2022	L'Hermitage - Jean-Louis Chave	70
	<b>Jura</b>	
2018	Vin Jaune - Domaine Tissot	45
	<b>RED WINE</b>	
	<b>Burgundy</b>	
2020	Vosne-Romanée - Les Suchots - Nicole Lamarche	75
	<b>Bordeaux</b>	
2012	Pomerol - Vieux Château Certan	110
	<b>SWEET</b>	
	<b>Bordeaux</b>	
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  
White asparagus 'à cru', almonds condiment, citrus fruits — 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
- Steamed broccoli with sesame — 12  
Potato purée with half-salted butter — 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  
Strawberries, herbs sorbet, cream  
Warm chocolate\* cake, praliné  
Lemon, hazelnut and pistachio macarons\*

\* MADE IN OUR MANUFACTURES IN PARIS