

RESTAURANT

PUR⁵

DEAR GOURMETS,

I INVITE YOU TO DISCOVER THROUGHOUT MY MENU A FEW SPECIAL TOUCHES INSPIRED BY MY TRAVELS.

SOME OF THESE VOYAGES HAVE BEEN DISTANT, OTHERS MUCH CLOSER, BUT ALL HAVE BEEN MOVING EXPERIENCES.

MY CUISINE, WHICH IS NOT AN INTERNATIONAL CUISINE BUT RATHER A FRENCH ONE, IS ORIENTED TOWARDS THE MOST BEAUTIFUL THINGS BROUGHT TO US DAILY BY EARTH AND SEA, AND MY TRAVEL DIARIES ARE FILLED WITH NOSTALGIC ACCOUNTS OF MY PERSONAL ENCOUNTERS.

I RECALL, FOR EXAMPLE, THE LEBANESE BAKER ISSAM, WHO SANG WHILE PREPARING HIS BREAD AT THE HEART OF THE STREETS OF BEIRUT, AND WHO WAS EAGER TO SERVE ME HIS PUDDING FLAVORED WITH ROSE WATER AND PISTACHIOS.

I HAVE ALSO MET CHEFS WHO OVER TIME HAVE BECOME FRIENDS: OÉ SAN, MY BROTHER FROM THE LAND OF THE RISING SUN WHO REVEALED THE SHABU SHABU RECIPE TO ME AND COACHED ME IN THE HEART OF THE TOKYO FISH MARKET; AND ALEX ATALA, A BRILLIANT CHEF WHO RUNS HIS CARIOCA KITCHEN WITH THE RHYTHM OF A SAMBA.

MY DIARIES HOLD THESE AND MANY OTHER MEMORIES, ALLOWING ME TO REMEMBER EVERY TURN OF THE HAND, EVERY SPICE, AND EVERY FLAVOR, WHICH RESONATE IN MY MIND LIKE THE FAMOUS MADELEINES OF PROUST.

TAKE A MOMENT TO LOOK THROUGH THIS MENU AND NEVER FORGET THAT "THE GREATEST ENEMY OF TASTE IS TEDIUUM".

JEAN-FRANÇOIS ROUQUETTE

TO START, JEAN-FRANÇOIS ROUQUETTE RECOMMENDS...

PAN-SAUTÉED DUCK FOIE GRAS, GREEN BEANS, SOUFFLÉED QUINOA & YOGURT WITH HORSERADISH	46
MELTING “BUTTERNUT” PUMPKIN, ROYAL-STYLE OF CEPE MUSHROOMS, CELERY JUICE WITH APPLE GRANNY SMITH	32
CHANTERELLE MUSHROOMS FRICASSÉE, HAZELNUTS CRUMBLE & OXALIS, TANGY BLACKBERRIES MY MOTHER’S WAY	40
ABALONES WITH SEAWEED BUTTER, POIVRADE ARTICHOKEs, MISO & TOBIKO	70
“RED LOBSTER”, BEETROOT, REDCURRANT & TANGY DRESSING WITH SHISO HERBS	65

FOLLOWING...

LINE-CAUGHT SEA BASS, CABBAGES, ONION PICKLES, CHESTNUTS CONFITED & SMOKED MILK	70
SCALLOPS FROM OUR COASTS, WITH SEA URCHINS TONGUES, “SEA GARDEN”, SHELLS “MARINIÈRE” STYLE WITH LEMON ZESTS	55
STAR ANISE STEAMED MONKFISH FROM OUR COASTS, FENNEL, SWEET POTATOES & AMARANTH	48
SWEETBREADS WITH ANCHOVIES BUTTER, ARLEQUIN CHARDS, CEPE MUSHROOMS, SWEET & SOUR TOMATILLO	75
CUT OF ‘GUNMA WAGYU’ BEEF, SALSA VERDE, MATIGNON - STYLE VEGETABLES, BUTTERED POTATOES & SHALLOTS	135
DUCKLING FROM CHALLANS, JUST-RIGHT COOKED, GLAZED EGGPLANT “VIOLA”, THE OTHER ONE BRAISED, PIQUILLOS CONDIMENT & NASTURTIUM LEAVES	55

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.

AS TIME GOES BY....

§ CHANTERELLE MUSHROOMS FRICASSÉE, HAZELNUTS CRUMBLE & OXALIS,
TANGY BLACKBERRIES MY MOTHER'S WAY

§ STAR ANISE STEAMED MONKFISH FROM OUR COASTS,
FENNEL, SWEET POTATO & AMARANTH

§ DUCKLING FROM CHALLANS, JUST-RIGHT COOKED,
GLAZED EGGPLANT "VIOLA", THE OTHER ONE BRAISED,
PIQUILLOS CONDIMENT & NASTURTIUM LEAVES

§ PELARDON, GOAT CHEESE,
CRÉMONE MUSTARD & CITRON

§ FIGS FROM PROVENCE REGION, WHITE CHEESE SORBET
FIGS FUDGE, MUSCOVADO SUGAR "MIKADO"

§ "THE CACAO TREE", VARIATION OF 3 CHOCOLATES
AS A CACAO TREE LEAF,
HUCKLEBERRIES & HIBISCUS, CACAO SHORTBREAD
WITH TONKA BEANS MOUSSE

§ MENU IN 6 COURSES 145 EUROS

OR

WINE INCLUDED 215 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....

“RED LOBSTER”, BEETROOT, REDCURRANT
& TANGY DRESSING WITH SHISO HERBS

ABALONES WITH SEAWEED BUTTER,
POIVRADE ARTICHOKEs, MISO & TOBIKO

CHANTERELLE MUSHROOMS FRICASSÉE, HAZELNUTS CRUMBLE & OXALIS,
TANGY BLACKBERRIES MY MOTHER’S WAY

LINE-CAUGHT SEA BASS, CABBAGES, ONION PICKLES,
CHESTNUTS CONFITED & SMOKED MILK

40 DAYS AGED BLACK ANGUS BEEF, SALSA VERDE,
MATIGNON - STYLE VEGETABLES, BUTTERED POTATOES & ONIONS

REFINED CHEESE TROLLEY FROM MARIE QUATREHOMME

FIGS FROM PROVENCE REGION, WHITE CHEESE SORBET
FIGS FUDGE, MUSCOVADO SUGAR “MIKADO”

“THE CACAO TREE”, VARIATION OF 3 CHOCOLATES
AS A CACAO TREE LEAF,
HUCKLEBERRIES & HIBISCUS, CACAO SHORTBREAD
WITH TONKA BEANS MOUSSE

MENU IN 8 COURSES 185 EUROS

OR

WINE INCLUDED 275 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...

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REFINED CHEESE TROLLEY FROM MARIE QUATREHOMME	25
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CLASSICS...

ASSORTMENT OF FRUIT SORBETS	19
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EXOTIC FRUIT PLATTER	25
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CREATIONS...

VELVET OF MACADAMIA & WHITE TRUFFLE FROM ALBA, 'FRESSINETTE' BANANA CONFITED WITH LIME ZESTS, WHITE COFFEE FROM BAHIA ICE CREAM	35
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ICED CALISSON, PEAR & KALAMANSI CARAMELIZED 'MILLE-FEUILLES', CUSTARD	30
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'THE CACAO TREE', VARIATION OF THREE CHOCOLATES AS A CACAO TREE LEAF, HUCKLEBERRIES & HIBISCUS, CACAO SHORTBREAD WITH TONKA BEANS MOUSSE	30
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FIGS FROM PROVENCE REGION, WHITE CHEESE SORBET FIGS FUDGE, MUSCOVADO SUGAR "MIKADO"	30
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PLUS...

(10CL)

2002	CHÂTEAU D'YQUEM - SAUTERNES - FRANCE	98
2011	KRACHER - BEERENAUSSLESE - AUSTRIA	18

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CHEESE...

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REFINED CHEESE TROLLEY
FROM MARIE QUATREHOMME

25

CLASSICS...

ASSORTMENT OF FRUIT SORBETS

19

EXOTIC FRUITS PLATTER

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CREATIONS...

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VELVET OF MACADAMIA & WHITE TRUFFLE FROM ALBA, 35
“FRESSINETTE” BANANA CONFITED WITH LIME ZESTS,
WHITE COFFEE FROM BAHIA ICE CREAM

ICED CALISSON, 30
PEAR & KALAMANSI
CARAMELIZED ‘MILLE-FEUILLES’, CUSTARD

“THE CACAO TREE”, VARIATION OF 3 CHOCOLATES 30
AS A CACAO TREE LEAF,
HUCKLEBERRIES & HIBISCUS, CACAO SHORTBREAD
WITH TONKA BEANS MOUSSE

FIGS FROM PROVENCE REGION, 30
WHITE CHEESE SORBET
FIGS FUDGE, MUSCOVADO SUGAR “MIKADO”

PLUS... (10cl)

2011	BURGENLAND BEIRENAUSLESE - KRACHER	22
NM	PORTO TAWNY 20 ANS - MAISON TAYLOR'S	20
2002	SAUTERNES - CHÂTEAU D'YQUEM	90
2011	BURGENLAND EISWEIN - KRACHER	22
2013	CONDRIEU CANDICE - S. MONTEZ	30
2007	MOSEL RIESLING KABINETT - REICHSGRAF VON KESSELSTATT	12
NM	AMONTILLADO 12 ANS - BODEGA EL MAESTRO SIERRA	13

FROM DECEMBER 24TH TO 30TH



CHRISTMAS WEEK DINNER

SCALLOPS CARPACCIO FROM ÉMERAUDE COAST, SLIGHTLY SMOKED,
WATERCRESS MIMOSA WITH “OSCIÈTRE” CAVIAR
ALSACE, LIBERTÉ DE PRESSE, DOMAINE BRAND 2015

PAN-SEARED FOIE GRAS, QUINCE, CHESTNUTS, TURNIPS WITH HONEY
HENRI GIRAUD, MULTIVINTAGE 2007

CONFITED ORGANIC SALMON FILET, KALAMANSI LEMON, SHELLS WITH INDIAN SPICES
MOREY SAINT DENIS EN LA RUE DE VERGY, BRUNO CLAIR, 2013

PERRIER JOUËT BLASON ROSÉ CHAMPAGNE & GRAPEFRUIT GRANITA

CAPON “BRESSAN”, STUFFED WITH TRUFFLES, LARDED SALSIFY, CEPS COOKED WITH SAGE BUTTER
VOSNE ROMANÉE, GEORGES NOELLAT, 2012

“THE CACAO TREE”, VARIATION OF 3 CHOCOLATES, AS A CACAO TREE LEAF,
HUCKLEBERRIES & HIBISCUS, CACAO SHORTBREAD WITH TONKA BEANS MOUSSE
PORTO TAWNY 20 ANS, TAYLOR’S

250€ WITHOUT WINE PAIRING

350€ WITH WINE PAIRING

NET PRICE IN EUROS – TAXES & SERVICE INCLUDED

SATURDAY, DECEMBER 24TH, 2016



CHRISTMAS DINNER

SCALLOPS CARPACCIO FROM EMERAUDE COAST, SLIGHTLY SMOKED,
WATERCRESS MIMOSA WITH “OSCIÈTRE” CAVIAR
ALSACE, LIBERTÉ DE PRESSE, DOMAINE BRAND 2015

PAN-SEARED FOIE GRAS, QUINCE, CHESTNUTS, TURNIPS WITH HONEY
HENRI GIRAUD, MULTIVINTAGE 2007

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VOSNE ROMANÉE, GEORGES NOELLAT, 2012

“THE CACAO TREE”, VARIATION OF 3 CHOCOLATES, AS A CACAO TREE LEAF,
HUCKLEBERRIES & HIBISCUS, CACAO SHORTBREAD WITH TONKA BEANS MOUSSE
PORTO TAWNY 20 ANS, TAYLOR’S

250€ WITHOUT WINE PAIRING

350€ WITH WINE PAIRING

NET PRICE IN EUROS – TAXES & SERVICE INCLUDED

SATURDAY, DECEMBER 31ST, 2016



NEW YEAR'S EVE DINNER

CARPACCIO OF SCALLOPS, BLACK RADISH & JERUSALEM ARTICHOKES WITH "OSCIÈTRE" CAVIAR
DEUTZ AMOUR DE DEUTZ ROSÉ

SPECIAL OYSTERS FROM CADORET, CRUSTY, YUZU DRESSING & TAPIOCA
CHASSAGNE MONTRACHET, JEAN MARC MOREY, 2013

FOIE GRAS STEW, CRACKLING & BLACK TRUFFLE
PESSAC LÉOGNAN, CHÂTEAU SMITH HAUT LAFITTE, 2008

LINE-CAUGHT SEA BASS WITH HAZELNUT BREAD, CAVIAR LEMON, HALF-SALTED CAPERS
ALSACE, CUVÉE FRÉDÉRIC EMILE, TRIMBACH, 2009

BLUE LOBSTER BOILED AND HIGH HEATED COOKED, VEGETABLES MATIGNON-STYLE, SPICY CORAL SAUCE
CONDRIEU, YVES GANGLOFF, 2013

PERRIER JOUËT BLASON ROSÉ CHAMPAGNE & GRAPEFRUIT GRANITA
CORTON CHARLEMAGNE, SYLVAIN LOICHET, 2011

SQUAB COOKED AS A WOODCOCK, MASHED POTATOES 'BELLE DE FONTENAY' WITH NUTS
SAINT ESTÈPHE, CHÂTEAU CALON SÉGUR, 1999

BEAUFORT CHEESE, CELERY MILLEFEUILLE & TRUFFLE FROM PROVENCE
ARBOIS VIN JAUNE, STÉPHANE TISSOT, 1990

ICED LEMON MOUSSE, CITRUS, BLOWN MERINGUE, MILKY ICE-CREAM
MAGNUM PORTO TAYLOR'S, 2001

MY INTERPRETATION OF A SMOOTH 'BLACK FOREST'
CHAMPAGNE PERRIER JOUËT, BELLE EPOQUE, 2007

'MIGNARDISES' GRAND-CRU CHOCOLATE

780€ WITH WINE PAIRING

NET PRICE IN EUROS - TAXES & SERVICE INCLUDED