



LAURENT

P A R I S

Menu 'Business'

served in a private room for lunch or dinner

130€ vat incl / person

Elaborated by our Chef **Justin Schmitt**
Same menu must be chosen for all guests
from 10 guests

Apéritif (30 minutes)

Champagne Laurent blanc de blancs 2011 (1 bottle 75 cl for 3 people)
Muscat, Lillet (1 bottle 75 cl for 3), Whiskies (1 bottle 70 for 15)
fruits and tomato juices

Starters

Melon with Muscat, shavings of Cecina, ham and rocket salad
or
Chicken breast with horseradish, delicate jelly, young carrots and leeks
or
Poached trout with Nori seaweed, tabbouleh, olive oil and lemon dressing



Main

Pollock with shellfish and light fennel cream, zucchini mousseline lemon grass
or
Poached Scottish salmon, quinoa risotto, sorrel sauce
or
Grilled quail on a "plancha", crispy thin potatoes layers, lettuce



Desserts

Vanilla puffy cream and exotic fruits
or
Chocolate tart, coconut sorbet
or
Assortment of ice cream and sorbet



Coffee or tea and « petits fours »



Our Head Sommelier's section

1 Bottle 75 cl for 3 people

AOP Touraine Sauvignon blanc 2017, Domaine de la Charmoise
AOP Pèpin d'Escurac 2015, Médoc

Mineral waters

1 Bottle 75 cl for 2 people

Summer 2019

Lunch served from 12.30 to 2.00 p.m. - Dinner served from 7.30 to 10.30 p.m.

VAT 10% and 20% on alcoholic beverages - Net price - 15% service on VAT prices included.

The list of allergens is available on request

Excessive drinking is dangerous for the health

Beyond the mentioned quantities, invoicing will be based on the number of opened bottles



LAURENT
P A R I S

Menu 'Gourmand'

served in a private room for lunch or dinner

150€ vat incl / person

Elaborated by our Chef **Justin Schmitt**
Same menu must be chosen for all guests
from 10 guests

Apéritif (30 minutes)

Champagne Laurent blanc de blancs 2011 (1 bottle 75 cl for 3 people)
Muscat, Lillet (1 bottle 75 cl for 3), Whiskies (1 bottle 70 for 15)
fruits and tomato juices

served with « amuse-bouches »

Starters

Gambas salad, young sweet and sour turnips, avocado and citrus dressing
or
Summer truffles artichokes, roasted hazelnut sour cream
or
Young rabbit with Tandoori marinated celery, condiments and herbal salad



Main

John-Dory with almonds, curry raisin, lettuce leaf filled with rice
or
Baby veal with fresh herbs, small roasted potatoes with thyme, green beans
or
Farmer Guinea fowl, Spelt as a risotto, Eringi mushrooms



French cheese selection



Desserts

Red fruits tiramisu
or
Vanilla and raspberry mille-feuille
or
Creamy chocolate, mint cocoa shortbread



Coffee or tea and « petits fours »



Our Head Sommelier's selection

(1 Bottle 75 cl for 3 people)

AOP Sancerre 2018, Domaine de Saint-Pierre
AOP Les Charmes Dompierre 2017, Médoc

Mineral waters

(1 Bottle 75 cl for 2 people)

Summer 2019

Lunch served from 12.30 to 2.00 p.m. - Dinner served from 7.30 to 10.30 p.m.

VAT 10% and 20% on alcoholic beverages - Net price - 15% service on VAT prices included.

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LAURENT
P A R I S

Menu 'Elegance'

served in a private room for lunch or dinner

185€ vat incl / person

Elaborated by our Chef **Justin Schmitt**
Same menu must be chosen for all guests
from 10 guests

Apéritif (30 minutes)

Champagne Laurent blanc de blancs 2011 (1 bottle 75 cl for 3 people)
Muscat, Lillet (1 bottle 75 cl for 3), Whiskies (1 bottle 70 for 15)
fruits and tomato juices

served with « amuse-bouches »

Starters

Langoustines gazpacho, crunchy vegetables and chervil
or
Beef terrine, horseradish cream, acidulated carrots with tarragon
or
Sea bass carpaccio with vanilla French dressing, condiment, fennel



Main

Brill poached in a shellfish and white beans cream, salicornia and watercress
or
Roasted rack of Lamb from "Lozère" with Miso, stuffed mini-zucchini
or
"Vitello tonnato", cos lettuce with virgin oil



French cheese selection



Desserts

Raspberry dacquoise, vanilla ice cream
or
Red fruits mille-feuille
or
Peach and apricots iced mousse



Coffee or tea and « petits fours »



Our Head Sommelier's selection

1 Bottle 75 cl for 3 people

AOP Macon-Azé 2016, Domaine de la Garenne
AOP Clos Manou 2013, Médoc

Mineral waters

1 Bottle 75 cl for 2 people

Summer 2019

Lunch served from 12.30 to 2.00 p.m. - Dinner served from 7.30 to 10.30 p.m.

VAT 10% and 20% on alcoholic beverages - Net price - 15% service on VAT prices included.

The list of allergens is available on request

Excessive drinking is dangerous for the health

Beyond the mentioned quantities, invoicing will be based on the number of opened bottles



LAURENT
P A R I S

Menu 'Raffiné'

served in a private room for lunch or dinner

230€ vat incl / person

Elaborated by our Chef **Justin Schmitt**
Same menu must be chosen for all guests
from 10 guests

Apéritif (30 minutes)

Champagne Laurent blanc de blancs 2011 (1 bottle 75 cl for 3 people)
Muscat, Lillet (1 bottle 75 cl for 3), Whiskies (1 bottle 70 for 15)
fruits and tomato juices

served with « amuse-bouches »

Starters

Fresh crab perfumed with Aloe Vera, avocado and Granny Smith apple, lemon grass
or
Lobster and French beans salad, peach and almonds, coriander and orange dressing
or
Pan fried duck liver in apricots jelly with yuzu, lemon with Timur pepper



Main

Thick fillet of turbot cooked in olive oil, bards and green vegetables
or
Roasted farmer chicken, summer truffles and simmered carrots with elderflower
or
Milk-fed veal chop, potatoes and leek compote, red onions pickles and stewed fruit



French cheese selection



Desserts

'Peter Heering' liqueur baba, fried cherries
or
Apricots tart with honey and thyme
or
Vacherin with red fruits and almonds, strawberry sorbet



Coffee or tea and « petits fours »



Our Head Sommelier's selection

(1 Bottle 75 cl for 3 people)

AOP Saint-Romain 2014, Domaine Taupenot Merme
AOP Château Armens 2009 Saint-Emilion Grand Cru

Mineral waters

1 Bottle 75 cl for 2 people

Summer 2019 Lunch served from 12.30 to 2.00 p.m. - Dinner served from 7.30 to 10.30 p.m.
VAT 10% and 20% on alcoholic beverages - Net price - 15% service on VAT prices included.
The list of allergens is available on request
Excessive drinking is dangerous for the health
Beyond the mentioned quantities, invoicing will be based on the number of opened bottles

And to enhance your experience, we suggest...

Your 'Menu Business' **130€ vat incl/person with:**

- AOP Chablis « Les Vénérables » La Chablisienne 2014
- AOP Petit Soleil Bordeaux Supérieur 2016
Per person : 15 € vat incl

Cheese selection: 15 € vat incl per person
3 pieces of Amuse bouches: 7 € vat incl per person

Your 'Menu Gourmand' **150€ vat incl/person with:**

- AOP Auxey Duresse 'Les Hautés', Domaine Lafouge, 2016
- AOP Mercurey Clos de la Maladières, Château de Chamirey, 2016
- Per person: 20 € vat incl

Your 'Menu Élégance' **185€ vat incl/person with:**

- AOP Château Hosten-Picant 'Cuvée des demoiselles » Saint Foy de Bordeaux, 2014
- AOP Domaine de l'A Castillon Côtes de Bordeaux, 2009
- Per person: 20 € vat incl

Your 'Menu Raffiné' **230€ vat incl/person with:**

- AOP Pernand-Vergelesses, Laleure-Piot, 2015
- AOP Château La Croix Lartigue, Castillon Côtes de Bordeaux, 2010
- Per person: 20 € vat incl

Our excellent selection of LIQUEURS:

- Calvados Domfrontais
- Cognac Groperrin
- Our old Armagnac Auban

Champagne selection served at the end of your menu: To be advised

Tailored flower decoration: To be advised