

« Signatures dishes »

Whole lobster prepared as a salad at your table 108 €

Spider crab with its juice in jelly, fennel cream 64 €

Crispy French scampi with basil sauce 89 €

Roasted strips of beef, « pommes soufflées Laurent », herbal juice 88 €

Freshly made vanilla ice-cream, warm dark chocolate sauce 29 €

First courses

Garden peas in ice-cold soup, caviar, perlines of Lulo, lemon grass panna cotta 62 €

Marinated minced beef snacked, caviar,
daikon petals with aromatic honey, parmesan cream and rocket salad 62 €

Mackerel fillet with sea salt, salicornia and mustared potatoes 59 €

Filled morels, "poulette" sauce with a white wine from Jura 75 €

Roasted duck liver in maple syrup,
rhubarb preserved with hibiscus, cottage cheese cracker 65 €

Fishes

according to market

Glazed John-Dory with saffron, squid mousseline, asparagus and potatoes with sweet garlic 76 €

Fillet of turbot with olive oil, green vegetables in an iodized cream 89 €

Wild bar poached in Timur pepper milk, Camargue rice, nettle and oyster sauce 82 €

Roasted whole lobster, crispy eggplant ravioli, coriander and lemon ,
spring turnips salad lightly spiced 108 €

Meats

Lamb marinated with strong herbs, cooked in a crust of potatoes,
crispy onions and artichokes, stewed salad 79 €

Baby pork roasted with tandoori spices, the knuckle crispy,
caramelized onions, carrots and orange mousseline 76 €

Chicken poached in a broth brimming with wine, then lightly creamed,
white asparagus and morels 82 €

Browned calf sweatbread with Vermouth, herbal garden peas,
spiced leeks and colonnata bacon 89 €

Season menu at 159 € per person

(for the whole table)

Garden peas in ice-cold soup, caviar, perlines of Lulo,
lemon grass panna cotta



Roasted whole lobster, crispy eggplant ravioli, coriander and lemon,
spring turnips salad lightly spiced



Lamb marinated with strong herbs, cooked in a crust of potatoes,
crispy onions and artichokes, stewed salad



Honey and caramel hot soufflé, caramel ice cream and salted butter

French cheese selection 30 €

Desserts

Pistachio soufflé, red fruit sorbet 29 €

Rhubarb infused with strawberry juice and timur berry, whipped cream cheese 29 €

Menthol chocolate, crispy shortbread, milky ice cream 29 €

The "rice" soufflé with vanilla milk and milk jam 29 €

Ice creams and sorbets of the day 26 €

Coffee, « petits fours » and chocolates 8 €



LAURENT

P A R I S

Spring 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 prices - 15% service on VAT prices included.

The list of allergens is available on request