



LE CHAPON FIN

TABLE DU BIEN-MANGER
depuis 1885

MENU SARAH BERNHARDT (69€)

Green and white asparagus from the Coutin farm, wild garlic with creamy egg coulis, parmesan shortbread and asparagus ice cream

~

Monkfish stuffed with piquillos, haddock and squid ink sauce, coloured courgettes and basil

Or

Lamb cannon with summer savory, potatoes and sweet potatoes, black garlic sauce

~

Matured cheeses selection (additional cost de 10 euros)

Revisited strawberrey tart with basil, lime and strawberry sorbet

MENU CURNONSKY (89€)

This menu must be ordered by the whole table

Marbled confied duck foie gras with port wine, pear and fennel texture

~

Fillet of John Dory with artichokes, lemon and lemon brine juice

~

Brannens pigeon smoked with hay, tender leg, full-bodied gravy served with French peas and Swiss chards

~

Matured cheeses selection (additional cost 10 euros)

Pecan and passion fruit trompe l'œil cookie with passion fruit sorbet

WINE PAIRING

L'ACCORD SARAH BERNHARDT 40€
Wine pairing with three glasses (10cl)

L'ACCORD CURNONSKY 50€
Wine pairing with four glasses (10cl)

ALL OF THE COURSES ARE HOMEMADE
THE ALLERGENS LIST IS AVAILABLE ON DEMAND



LE CHAPON FIN

TABLE DU BIEN-MANGER
depuis 1825

CHAPON FIN'S SET LUNCH MENU

ENTREE

Goat cheese Dome with carpaccio of king prawns, walnuts and violet mustard
with herbed shellfish broth



MAIN

Pollack with beetroots, carrots and yellow peppers with saffron butter

OR

Pork tenderloin with lettuce and rocket, chorizo and meat gravy



DESSERT

Crystallized rhubarb with coconut, meringues and rhubarb sorbet



Entrée Main Dessert 40€

Entrée & Main 34€

Main & Dessert 32€

Wine pairing with two glasses (8cl) 19€

Wine pairing with three glasses (8cl) 25€

ALL OF THE COURSES ARE HOMEMADE
THE ALLERGENS LIST IS AVAILABLE ON DEMAND