



CARTE BLANCHE  
RESTAURANT



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**M E N U   D U   M A R C H É**

*Available at lunch.*

*This menu can be change ans depends on daily deliveries.*

STARTER + MAIN COURSE

**OR**

MAIN COURSE + DESSERT

33

STARTER + MAIN COURSE + DESSERT

39

*Origin of meat : France*

*All our dishes are homemade and made on the spot from raw products.*

*Gluten free bread is available.*

*All our fruits and vegetables come from organic culture*



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**M E N U C A R T E B L A N C H E**

*Chef Jean-Philippe Perol created « Carte Blanche » for your dining pleasure.  
Depending on the market's bounty, he will concoct unique dishes that will  
surprise your palate.*

**STARTER + FISH + MEAT + DESSERT**

*Served with mineral water and coffee*

**85**

**STARTER + FISH + MEAT + DESSERT**

*Wine pairing by our master sommelier  
Served with mineral water and coffee*

**130**

SEPTEMBER, 2019



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*We offer our guests the choice of two serving suggestions :*

*- In the usual manner, cooked as describe.*

*- Or, for items accompanied by the symbol :  you have « Carte Blanche »,  
Your dish will be prepared as you wish after speaking to our Chef or according to  
our suggestions based on your tastes and preferences.*

## STARTERS

### BITE VEGETABLES

In fine chips, herbs, sardines, goat curd, timut pepper - 25

### MUSHROOMS



« Carte Blanche » - 24

### LANGOUSTINE

Sautéed langoustine meuniere, risotto, light bisque, pine nuts, watercress - 30

## FISH

### WILD SEA BREAM



« Carte Blanche » - 46

### « LABEL ROUGE » SALMON

Roast in fennel leaf, honey, dill, stuffed fennel - 44

### COD

In chorizo crust, carrots, saffron, tempura onion- 46

M E A T

FRENCH BEEF FILLET



« *Carte Blanche* » - 48

YOUNG COCKEREL

Roast, dried tomatoes, tarragon, eggplant, zucchini, pepper - 42

BIB OF FARMED VEAL

Sautéed, shallot, parsley, charlotte apple, comté - 46

C H E E S E

*Our selection of the month*

Matured in France's provinces - 16

D E S S E R T S

RASPBERRY

Just sweet, cookies, pistachio, Raspberry sorbet - 16

CHOCOLAT



« *Carte Blanche* » - 16

FIGS

Roasted in mapple syrup, chips, pecan ice cream / maple ice cream - 16

## JEAN-PHILIPPE PEROL

*Chef at Carte Blanche*



Jean-Philippe Perol's flawlessly executed professional journey :  
Hôtel Meurice, Pré Catelan, professor at Lenôtre culinary  
school.

This creative Chef takes tremendous care when preparing all of  
his ingredients and plating his final dishes.

*His cuisine favors simplicity, with vegetables – and especially forgotten  
vegetables – taking center stage.*