

Hors-d'œuvres

From the sea

Daikon radish jellied crab,
warm claws, lovage foam

57

Hand rolled

Fire-grilled leeks from Monsieur Riant's market
garden, ratte potatoe purée,
Marsala sabayon sauce, white truffle

80



Oven slow cooked

Kabocha squash from M. Riant's vegetable
garden, iced dumpling, cream of rice,
crispy squash skin

39

Lasserre Classic

Black truffle and artichoke macaroni,
version 2018/2019

110

Irresistible

Osetra Prestige Caviar,
black wheat blinis

starting 100
for 20gr.



White Alba truffle season

The chef suggests enhancing
your dish with white truffle;
additional fee 75€ for 5 gr.

Main courses

Preserved in clarified butter

Thick fillets of line caught Noirmoutier sole,
Jérusalem artichokes sprinkled with black truffle

98

Gently poached

Turbot in its own milk,
Celtuce salad sauce with Osetra caviar

110

Au naturel

Arctic char with Belle de Fontenay potatoes,
studded with fish skin and lime zest,
featherlight dumplings, Méréville watercress purée.

72



Pan roasted

La Cour d'Armoise chicken on a bed of smoked white
radishes, delicate broth with buckwheat butter and kombu
seaweed

77



The salt of the earth

Saddle of baby lamb and girolles,
sea salt infused potato crisps

78



On sided

Chateaubriant tenderloin beef fillet,
beetroots and cocoa vinaigrette, jus

85

Spice rubbed, in two services

Roasted rump of venison, pepper vinaigrette,
wilted spinach leaves a touch of nutmeg,
iodine flavoured smoked tartare crowned with caviar

125

Desserts

Made to measure

60% Peruvian chocolate, fine leaves
of chocolate with a point of sea-salt

27

Slowly cooked

Banana in its skin, rum, coffee foam and spicy
ice cream, slivered hazelnuts

25

Garden of Eden

Figs from Monsieur Baud's orchards,
in a delicate circle, cooked with red fruits,
a suggestion of goat's milk

24

Lasserre Classic

Crepes Suzette, flamed at your table
with Grand Marnier

35

Cheeses

A selection from our artisan cheesemakers

30

Tasting menu

in six services
with wine pairings

190

350

All our meat is from French farms.

Please let our staff know of any allergies.

Net prices in euros; tax and 15% service charge are included.