

Hors-d'œuvres

From the sea

Daikon radish jellied crab, 57
warm claws, lovage foam

Hand rolled

Fire-grilled leeks from Monsieur Riant's market 37
garden, ratte potato purée, 
Marsala sabayon sauce

From the baker's oven

Cepes mushroom tart, green haricot beans, 75
hazelnut shavings

Lasserre Classic

Black truffle and artichoke macaroni, 110
version 2018/2019

Irresistible

Osetra Prestige Caviar, starting 100
black wheat blinis for 20gr.

White Alba truffle season

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



Main courses

On cassis vine twigs

Blue Loctudy lobster with berries, 95
black garlic infused creamed red cabbage, jus

Gently poached

Turbot in its own milk, 110
Celtuce salad sauce with Osetra caviar

Pearly white

Cod wigs, extraction of Paimpol coco beans with a touch of 67
sage, caramelised tomatoes and capers 

Pan roasted

La Cour d'Armoise chicken on a bed of smoked white 77
radishes, delicate broth with buckwheat butter and kombu 
seaweed

The salt of the earth

Saddle of baby lamb and girolles, 78
sea salt infused potato crisps 

On sided

Chateaubriant tenderloin beef fillet, 85
beetroots and cocoa vinaigrette, jus

From Scottish Moors

Grouse with peat barley, 88
home-made linguine with dried yeast



Desserts

Made to measure

60% Peruvian chocolate, fine leaves 27
of chocolate with a point of sea-salt

Slowly cooked

Banana in its skin, rum, coffee foam and spicy 25
ice cream, slivered hazelnuts

Garden of Eden

Figs from Monsieur Baud's orchards, 24
in a delicate circle, cooked with red fruits,
a suggestion of goat's milk

Lasserre Classic

Crepes Suzette, flamed at your table 35
with Grand Marnier

Cheeses

A selection from our artisan cheesemakers 30

Tasting menu

in six services 190
with wine pairings 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.