

OUR CELLAR

By our sommelier



MENU

OUR WHITE WINES AOP

		12 CL	50 CL	75 CL
VIN D'ALSACE - RIESLING	Domaine Mittnacht	8,3	33,9	48
POUILLY FUMÉ	La Moynerie	9,5	38,9	55
CHABLIS	Domaine Laroche	7,8	31,8	45
CHABLIS 1er Cru	«Vaulorent », Domaine JP & Benoit Droin 2016	-	-	89
MEURSAULT	Vielles vignes, Vincent Girardin 2017	-	-	120
POUILLY FUISSÉ	Maison Champy	-	-	58
CONDRIEU	Terrasses de l'empire, Domaine Vernay 2016	-	-	150
ST JOSEPH	Stéphane Montez	-	-	82
PAYS D'OC IGP	Baron Philippe de Rothschild, Chardonnay	5	20,5	29
GRAVES	Chateau Tour Leognan 2016	-	-	105
MUSCADET DE SÈVRE & MAINE	Michel Bregeon	6,4	26,1	37

OUR ROSÉ WINES AOP

SABLE DE CAMARGUE IGP	Domaine Royal de Jarras	5	20,5	29
CÔTES DE PROVENCE	Cuvée Senequier by La Gordonne	5,7	23,3	33
CÔTES DE PROVENCE	La Chapelle Gordonne	7,6	31,1	44
CÔTES DE PROVENCE	Domaine La Rouillère	-	-	46
CÔTES DE PROVENCE	Minuty Prestige	-	-	48

OUR RED WINES AOP

BOURGOGNE	Frédéric Magnien	8,3	33,9	48
GEVREY-CHAMBERTIN	Vieilles Vignes, Domaine Harmand Geoffroy 2016	-	-	120
CLOS VOUGEOT GRAND CRU	Laurent Roumier 2016	-	-	190
VOSNE-ROMANEE 1er Cru	Domaine Guton 2011	-	-	210
ALOXE CORTON 1er Cru	«Les Fournières», Domaine Arnoux 2015	-	-	155
SAVIGNY-LES-BEAUNE	Maison Champy Bio	-	-	67
VOLNAY 1er Cru	Domaine Clerget	-	-	92
MERCUREY 1er Cru	Clos des Myglans	-	-	89
CÔTE DE BROUILLY	Domaine Lafond	4,9	19,8	28
CÔTES DU RHONE	Viridi Bio	5	20,5	29
CÔTE ROTIE	Blonde du Seigneur, Georges Vernay	-	-	135
ST JOSEPH	Stéphane Montez	-	-	80
CROZES HERMITAGE	David Reynaud Bio	-	-	52
PIC SAINT LOUP	Domaine des Rocs, Bio	5,9	24	38
COLLIOURES	Les Hauts de Paulilles	-	-	45
MEDOC	Lacombe Noaillac, Cru Bourgeois	6,6	26,9	34
MARGAUX	Château Boston 2013	-	-	65
SAINT EMILION	Château Fonroque, Grand Cru Classé 2013 Bio	-	-	75
SAINT ESTEPHE	Les Ormes de Pez 2012	14,2	57,9	82
MOULIS	Château Pujjeaux 2010	-	-	110
PAUILLAC	Château Pedesclaux, Grand Cru Classé 2010	-	-	95
SAINT EMILION	Château Figeac 2007	-	-	260
SAINT ESTEPHE	Château Montrose Grand Cru Classé 2010	-	-	570

OUR CHAMPAGNES

	12 CL	75 CL
POMMERY ROYAL SILVER BRUT	15	95
POMMERY ROSÉ	16	105
RUIINART BLANCS DE BLANCS	-	160
CUVÉE LOUISE	-	190
CRISTAL ROEDERER	-	380

MINERAL WATERS

EVIAN	8,8
RED BADOIT	8,8
GREEN BADOIT	8,8

PERFECT TO SHARE

Taramasalata from the house « Petrossian»	15,5
Real houmous, pita bread	14
Sardines from Spain, toast	22
Stracciatella, toast	16
Small roasted camembert with honey	14
Homemade guacamole, corn chips	14
Norway lobsters (6 pieces)	20
Whelks (200gr), mayonnaise	8
Shrimps (8 pieces)	15,5
Oyster Fine Fattened n°3 (6 pieces)	16
Smoked «striploint» beef	9
Cooked ham with truffle	9
Tomme «Vieux Rodez»	9
San Daniel «DOP» 14 months	10

STARTERS

Avocado, vinaigrette	11,5
Smoked salmon from Scotland, toasted bread	21
Egg parfait and duck foie gras, mushroom cream	18
Snails XXL	19,5
Salmon tartare with avocado	16,5
Steamed prawns ravioles	22
Beetroot carpaccio, fresh goat cheese	11,5

BIG SALADS

Roasted chicken «caesar dressing»	19
Kale Salad, quinoa and grapefruit	14,5
Burrata, mango and avocado	19

@LeDurandDupont

@le_durand_dupont



SHELLFISH BAR

(To take away)

OYSTERS

6 PIECES

Gillardeau	n°5 : 19	n°3 : 27	n°2 : 30
Fine Fattened	n°4 : 13	n°3 : 16	n°2 : 20
Hollow from Brittany			n°3 : 14
Flat from Belon			n°2 : 27

Oysters' tasting

FOR ONE (12 OYSTERS)

38

- 3 Gillardeau n°3
- 3 Fine Fattened n°3
- 3 Hollow n°3
- 3 Belon n°2

FOR TWO (24 OYSTERS)

75

- 6 Gillardeau n°3
- 6 Fine Fattened n°3
- 6 Hollow n°3
- 6 Belon n°2

SHELLFISH

European blue lobster & homemade mayonnaise	1/2	WHOLE
	35	68
Edible crab	11	20

Carpet shells (6 pieces)	15
Spanish mussels (12 pieces)	12
Whelks (200gr)	8

SEAFOOD PLATTER

le Durand
68

9 Hollow oysters n°3
1/2 Edible crab
3 shrimps
Common shrimps
Whelks
3 Norway lobsters
3 Carpet shells
3 Spanish mussels

le Dupont
168

4 Hollow oysters n°3
4 Special oysters n°3
4 Flat from Belon oysters n°2
4 Fine Fattened oysters n°2
1 Whole blue lobster
4 Carpet shells
8 Shrimps
Common Shrimps
6 Spanish mussels
Whelks
6 Norway lobsters

Shrimps (8pieces)	15,5
Common shrimps (100gr)	9,5
Norway lobsters (6pieces)	20



MENU

MAIN COURSES

Beef tartare, Senequier style	22,5
Steamed «Bömlö» salmon	28
Rigatoni, bacon cream sauce and parmesan	18
Scallops, armorican sauce	29
The classic «Aberdeen Beef» cheeseburger	23,5
Omelette with truffle, lettuce heart	28
Chicken paillard marinated with lemon	23
Cod with leek cream and sucrine «à la plancha»	27
Ravioles with truffle from the Perrin House	28
Our Fish & Chips	23
Half-cooked tuna with sesame seeds	26
Sole, meunière style (500gr)	55
Beef fillet with pepper	39
«Angus» Entrecôte (280 gr)	31
French veal liver, tarragon cream and fried onions	28
Brittany lobster with homemade mayonnaise, lettuce heart	1/2 35 WHOLE 68

Chef dishes

Chicken farmer (poached fillets, confit legs), truffled juice (enough for 2)	41
French veal sweetbread with sautéed mushrooms	39

Choice of garnish :

Mashed potatoes, french fries, green beans, pilaf rice, lettuce heart, sup. truffle (+9 €)

CHEESES & DESSERTS

Comté réserve from «Maison Androuet»	16	Chocolate mousse to share	23
Small roasted camembert with honey	14	Chocolate lava cake, ice cream	12,5
Half Livarot from «Maison Androuet»	17	Tropézienne pie from Senequier House	12
		Cheesecake, red fruits coulis	12,5
		Raspberries plate	12
		Crème caramel	10
		Salted butter caramel éclair	11,5
		Kouign Amann, walnut and vanilla	12
		Nougat from Senequier House	17
		«Durand Dupont» gourmet coffee	10
		Homemade pastries	10

Ice Cream

«Berthillon»

chocolate, mocha, vanilla, mango,
salted-butter caramel, rum raisin,
strawberry, raspberry

2 scoops	10
3 scoops	13

@LeDurandDupont

@le_durand_dupont