



Lunch

From fashion to gastronomy, audacity is just a step away. In a retro chic and modern atmosphere, participate to the reawakening of the Muses from the past, present and the future through inspired creations from our chef Jérôme Salandre.

Our weekly activations

7 to 10.5 pm

MONDAY

Wine exploration

Buy 1 glass of wine get 1 free (on selection of wine)

TUESDAY

Croque Muses goes XL

Buy 1 Croque Muses get it XL size

WEDNESDAY

It's all about Champagne

Upgrade your champagne experience Get Pommery Apanage for price of Pommery Brut

THURSDAY

Share with friends

Buy 1 bottle of wine and get 4 appetizers for free

FRIDAY

Wine exploration

Buy 1 glass of wine get 1 free (on selection of wine)

SATURDAY

Discover our culinary Muses

Buy 1 glass of Pouilly Fumé get a taste of Marie Quatrehomme Cheese "Sainte Maure de Tourraine"

SUNDAY

Muses your sunday evening

Order a main dish get 20% off on your starter or a cold cut board

Menu Muses

Aretha Franklin

Dubbed the «Queen of Soul», with her powerful voice and charismatic personality, Aretha Franklin continues to be a muse for artists of all genres. Her musical style - a blend of gospel, soul, blues and pop - combined with her talent as a singer, has touched every generation, influencing artists such as George Michael, Elton John, Whitney Houston, Alicia Keys and Adele. Also extremely active in the fight for civil rights in the United States, she is a star with a legendary career, a beacon of light.



*Available for lunch
Drinks not included*

Starter • Main | Main • Dessert — 59
Starter • Main • Dessert — 75

À la carte
Starter — 20 | Main — 42 | Dessert — 16

STARTERS

Freshness of tomatoes and straciatella,
Pistachio pesto, and crispy focaccia
or
Mackerel fillet,
Raw/cooked peach, herb salad

MAIN COURSE

Roast poultry with a orange butter infusion ,
Artichokes and hazelnuts
or
Pan-seared trout fillet,
Puffed tapioca, mint peas, and mussels with iodized emulsion

DESSERTS

Dessert trolley
by Nina Métayer

Allergen list is available upon demand

Starters



Kiki leeks

15 (G)

Leeks and poached egg, served with shallot vinaigrette and crispy bacon
Typical Parisian starter in honor of « Kiki »



Christine Caron, whose outspoken Parisian charm won over the French public to such an extent that they nicknamed her «Kiki», broke her first swimming record at the age of 14, and the following year set the world record in the 100m backstroke. As the daughter of an ordinary French family who grew up in the suburbs and fought hard to make it, she embodied the aspiration to succeed and became the muse of an entire generation. A world champion, she also made her mark as the first woman to lead a delegation to the Olympic Games (1968). A free spirit and a pioneer.

Vegetable gyozas

19 (V) (G) (S)

served with watercress dressing, red pepper coulis and pomelos

Cod brandade (cod and mashed potato)

18

served with red onion pickles

Foie gras

20

ginger bread & gremolata

Conchiglioni stuffed with eggplant caviar

19 (V)

sautéed mushrooms and parmesan cheese

Salads

Nomade

24 (V) (G)

Endives, Roquefort cheese, beetroots & pecan nuts, olive oil & lemon dressing

Terroir

25 (G)

Arugula, artichoke and dried beef, olive oil & lemon dressing

Nautique

26 (G)

Lettuce, roasted peppers and crayfish, algae dressing

Caesar salad

28

romaine lettuce with free range chicken [Red label poultry]

Mains

Our Vegetarian Selection



Loulou pasta

linguini with fresh herbs, tomatoes and tofu

28 (V) 



Loulou de la Falaise As Yves Saint Laurent, to whom she was muse, put it, Loulou (Louise Le Bailly) de la Falaise was the embodiment of a «heartbreaking charm». Eccentric, passionate about colour, a lover of contrasts and accessories, she breathed extraordinary life into fashion, harmoniously combining the aristocratic with the bohemian, and injecting it with her joyful, boundless creativity

Asparagus and basil risotto

salad of raw asparagus

28 (V)

Vegetable cassalette

with cedrat lemon bouillon, sautéed spinach and pine nuts

24 (V) 

Carne Libre veggy Burger

vegan whole wheat bun, Veggie patty, guacamole, vegan chili, tomato salsa, jalapeños cashew nut sour cream , with fries

29 (V) 

Our Fish

Thaï steamed codfish

honey & citrus fruit bouillon, vegetable wok

35 

Roasted artichoke

grilled & gratinated leeks, creamy butternut sauce

36



Inspired Muses creation

Allergen list is available upon demand

Our Meat



Confit d'Eugénie

served with black truffled mashed potato (*Tuber melanosporum*)

35



Eugénie Brazier, the first woman to be awarded 3 stars in the Michelin Guide, was the muse of countless chefs and gastronomic enthusiasts, and left her mark on French cuisine with her sense of innovation. For example, she created the tasting menu (now commonplace in most restaurants) and invented a recipe for cheese soufflé that has since become a classic. Above all, she trained several famous chefs, including Paul Bocuse, one of the most influential on the international scene.

Veal skirt from Piemont

potato croquettes, parmesen crisp and veal jus

33

Roasted lamb fillet

with artichoke, roasted tomatoes and crunchy cumin crisp

34

Beef tartar : classic or seared

served with French fries

29

Black Angus beef rib eye steak

served with sautéed grenaille potatoes and shallots, pepper sauce

45

Limousin Burger

Potato bun, french Limousin beef steak, bacon, burger sauce, rocket leaves, cheese from french Alps, crispy bacon, onion compote, with fries

29



The Unbelievable

Croque-Muses with Comté 24 month matured and black truffles (*Tuber melanosporum*)

cheese from Maison Quatrehomme served with French fries and salad

29



Our Cheese



*Considered one of France's leading cheese specialist, **Marie Quatrehomme** was also the first woman to be awarded the title of Meilleur Ouvrier de France in cheese-making in 2000. An innovator in her field, she is also committed about preserving small-scale cheese productions that are in danger of disappearing, by promoting the diversity of French produce.*



Seasonnal cheese of the month from Maison Quatrehomme

16



Cheese tasting from Maison Quatrehomme

18



Our cheese platters are served with Frédéric Lalos Bread. He has been awarded the title Meilleur Ouvrier de France in bakery in 1997. He was the youngest baker to be awarded of this title.

The Guilty Pleasure



Nina Métayer Without doubt, Nina Métayer's creativity, dedication to craftsmanship and quest for excellence has made her a muse to many chefs. She sublimates the great classics of French patisserie with elegant, gourmet recipes, made in Paris by pastry chefs who are as passionate as they are experienced. Awarded «Pastry Chef of the Year» two years in a row before the age of 30, she became the first woman to be named «World Pastry Chef» in 2023. She was also named «World Best Pastry Chef» in 2024 by «The World's 50 Best» Academy.

Inspired dessert	16
Lemon Meringue Tart Crunchy texture shortbread dough. Soft and buttery almond cream. Crèmeux with organic yuzu lemon coulis agrumes Bachès	16
Chocolate Craquante Shortcrust pastry, cocoa and fleur de sel. Chocolate light crèmeux. Crispy feuillantine, caramelized pecans	16
Saint-Honoré Puff pastry, Choux pastry, Vanilla pastry cream. Vanilla chantilly, caramel	16
Cheesecake Crunchy shortbread with muscovado sugar, Linnolat vegetable chocolate white almonds, praline, almonds and hazelnuts. Mousse with raw fromage frais and lemon zest	16
Sliced seasonal fruits with lemon sorbet	14 

Allergen list is available upon demand

Origin of our meats :
Birth / Breeding / Slaughter
Chicken Label rouge : France / France/ France
Tartare, Burger : Limousin, France / France/ France
Saddle of lamb : UK / UK / UK
Lamb chops : Irland / Irland / Irland
Entrecôte Black Angus : Irland / Irland / Irland
Chuck of beef : Germany / Netherlands / Netherlands
Dried beef : Netherland / Netherland / Netherland
Veak skirt : Italy / Italy / Italy
Foie Gras : France / France / France

Our customers have the opportunity to request
Free drinking water



Plats végétariens



Plats sans gluten



Plats contenant du porc

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Dinner

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Foie gras

ginger bread & gremolata

20

Salads

Terroir

Arugula, artichoke and dried beef, olive oil & lemon dressing

25

Caesar salad

romaine lettuce with free range chicken [Red label poultry]

28

The Unbelievable



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cheese from Maison Quatrehomme served with French fries and salad

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Inspired Muses creation

Main courses

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Thai steamed codfish

honey & citrus fruit bouillon, vegetable wok

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Confit d'Eugénie

*Confit of veal Eugénie style, served with truffled mashed potato (*Tuber melanosporum*)*

35


Black Angus beef rib eye steak

served with sautéed grenaille potatoes and shallots, pepper sauce

45

Burger Limousin

Potato bun, french Limousin beef steak, bacon, burger sauce, rocket leaves, cheese from french Alps, crispy bacon, onion compote, with fries

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Our Vegetarian Selection



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vegan whole wheat bun, Veggie patty, guacamole, vegan chili, tomato salsa, jalapeños cashew nut sour cream, with fries

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