

Lapérouse MAISON DE PLAISIRS
DEPUIS 1766



Mesclun green salad, coriander and Paris mushrooms <i>V*</i>	29 euros
Truffled Lapérouse croque-monsieur, comté cheese <i>V*</i>	36 euros
Eggs « en meurette », golden croutons	33 euros

Burgundy snails in their shells with parsley and garlic butter	34 euros
« Pâté en croûte » of duck foie gras, thyme and trumpet mushrooms	33 euros
Homemade duck foie gras, citrus condiment, toasted brioche	46 euros

Our ritual Lapérouse x Yquem

Duck foie gras with Château d'Yquem	140 euros
<i>Served with a glass of Château d'Yquem</i>	

Smoked salmon, homemade blini, dill sour cream	38 euros
Sea bream tartare, soy & ginger, yuzu mayonnaise, trout roe	37 euros
Marinated wild sea bass, lemon and basil oil	41 euros
<i>With sup. caviar** + 45 euros</i>	
« Belle Otéro » lobster salad, sucrine, avocado & bisque	107 euros

Our famous « Charlotte » mashed potatoes stuffed with caviar**	92 euros
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Maison Prunier

Caviar « Oscîère Classique »

30 g. 130 euros / 125 g. 450 euros / 250 g. 900 euros / 500 g. 1800 euros

Maison Caviar House

Caviar « Kaluga »	125 g. 1250 euros
Caviar « Beluga »	125 g. 2500 euros / 250 g. 5000 euros

VAT and service included in the prices.

Please inform your waiter if you have any food allergies. *Vegetarian dishes. ** Prunier Oscîère Classique caviar.

Chicken from France ; beef from France, Germany, the Netherlands or Poland depending on availability.



MAIN DISHES



Sea

Cod fillet, beurre blanc sauce	44 euros
<i>With sup. caviar** + 45 euros</i>	
Roasted scallops, leek fondue	53 euros
Sea bass « flambé » with absinthe, fennel and sauce vierge	39 euros
Roasted turbot, porcini mushrooms, Champagne sauce <i>for two</i>	130 euros

Land

Chicken supreme, morel mushroom sauce	44 euros
Châteaubriand beef filet, French fries, black pepper sauce	69 euros
Golden veal sweetbreads, chanterelles	75 euros
Duck Parmentier with black truffle	83 euros

Vegetables

Ratatouille of confit vegetables, heirloom tomato and basil jus <i>V*</i>	34 euros
Vegetables « Belle Cocotte » <i>V*</i>	39 euros

Pasta

Black truffle rigatoni <i>V*</i>	57 euros
Lobster tagliolini, broccolini & tomato confit, bisque	97 euros
Caviar** rigatoni	105 euros



GREAT HOUSE CLASSICS

For two

Bresse chicken Albuféra, mashed potatoes and French fries, salad	160 euros
Maison Burgaud duck à l'orange, gratin dauphinois <i>Flambéed and carved at the table</i>	170 euros
Beef Wellington, lettuce heart and French fries <i>Served in May 1940 to Sir Winston Churchill</i>	180 euros
Sole « à la meunière » with capers, mashed potatoes <i>Filleted and served at the table</i>	190 euros

VAT and service included in the prices.

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Chicken from France ; beef from France, Germany, the Netherlands or Poland depending on availability.



LES MIROIRS DE LAPÉROUSE

Some restaurants outlive us.

It's rather humiliating to feel so ephemeral within their walls. Between Lapérouse and us, the battle is lost before it even begins. I don't like châteaux—unless they serve Moscow Mules at any hour of the day or night. The beauty of Lapérouse lies in the fact that the place is haunted. The mirrors remember what men have forgotten. Etched with the diamonds of Baudelairean courtesans, they reflect the world as it once was. The memory of past pleasures electrifies the present. Tonight is a night like any other—but you are not just anywhere: the light of these salons belongs to a fairy tale.

You could condense three centuries of Paris without ever leaving 51, quai des Grands Augustins. After all, what's the point of the outside world? Through the windows, I watch a barge glide along the Seine, its spotlights tinting the dark wood paneling with orange rays; the chandeliers flicker—they're jealous of the living. Few ghosts thrill me as much as memory itself. At Lapérouse, Hugo converses with Houellebecq, in the very salon where Proust and Colette once dined—but not together. The cuisine is as flavorful as nostalgia, and the finest cocktails are those that dissolve time.

Frédéric Beigbeder,
A lover of Lapérouse

