

EPICURE

112 F^{BG} ST HONORÉ • PARIS

Christmas' Eve

WEDNESDAY, DECEMBER 24TH 2025

Scallops from the bay of Seine

Carpaccio with caviar,
Vinaigrette with Nice citrus

John Dory with caviar

Fennel and parsley,
Smoked fish bone jus

Lobster from « Côte d'Opale »

Confit potatoes and leeks,
Civet-style sauce

Farm-raised chicken

Ravioli of the thighs and globe artichoke,
Poulette sauce

Comté

Steamed soufflé with black truffle

Lemon from Menton

Refreshed with sea herbs

Grand Cru Sao Tomé chocolate

In different ways, mucilage sorbet

€980

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Christmas' Eve

WEDNESDAY, DECEMBER 24TH 2025

Vegetarian Menu

Beetroot from Touraine

Carpaccio, and confit with shiso,
Vinaigrette with Nice citrus

Butternut squash

Roasted, vegetable ravioli,
Hazelnut milk with white truffle

« Ratte » fingerling potato

Gnocchi and creamy black truffle,
Parsley coulis

Globe Artichoke

Young vegetables,
Melilot jus

Comté

Steamed soufflé with black truffle

Lemon from Menton

Refreshed with sea herbs

Grand Cru Sao Tomé chocolate

In different ways, mucilage sorbet

€800

EPICURE

112 F^{BG} ST HONORÉ • PARIS

New Year's Eve

WEDNESDAY, DECEMBER 31ST 2025

Oscietra Caviar

Almond panna cotta,
Potato cream with haddock

Royal Langoustine

« Marguerite » ravioli with porcini mushrooms,
White truffle broth

Sole

Sea potato
Shellfish cream with lemon from Menton

Foie Gras

Young vegetable pot-au-feu,
Black truffle broth

Miyazaki Beef

Japanese rice with truffle,
Candied vegetable jus

Rothschild Brie

Mendiant and candied apple,
Calvados vinaigrette

Conference Pear

Red Shiso and candied citrus

Truffled Vanilla

Pompona vanilla from Peru,
Gavottes and light cream, truffle ice cream

€1,450

EPICURE

112 F^{BG} ST HONORÉ • PARIS

New Year's Eve

WEDNESDAY, DECEMBER 31ST 2025

Vegetarian Menu

Pumpkin from Île-de-France

Yuzu in different ways,
Marigold oil vinaigrette

White truffle

« Marguerite » ravioli with porcini mushrooms,
Forest broth

Black truffle melanosporum

« Monarch » celeriac risotto,
Carnaroli rice infusion

Vegetables

Slow-cooked with sweet fern,
Brioche cream

« Ratte » potato

Truffled cappuccino,
Grilled onion jus

Rothschild Brie

Mendiant and candied apple,
Calvados vinaigrette

Conference Pear

Red Shiso and candied citrus

Truffled Vanilla

Pompona vanilla from Peru,
Gavottes and light cream, truffle ice cream

€1,200