

OUR HERITAGE

*Our cuisine pays tribute to John Jacob Astor IV,
a forward-thinking businessman, inventor,
and occasional writer.*

Heir to the Astor dynasty, one of the wealthiest and most influential families in the United States, he belonged to the American elite.

At the beginning of the 20th century, he divorced his first wife and remarried Madeleine, 18 years his junior. New York high society, scandalized by the union, erupted in outrage. To escape the scrutiny, the young couple had no choice but to leave New York for Paris.

They established their residence at the Hôtel Royal Astor on Rue d'Astorg, built a few years earlier by J.J. Astor, where our house now stands. With Madeleine expecting a child, they decided to return to the United States so their future child would be born on American soil.

The couple boarded a new transatlantic ship bound for New York. Unfortunately, it was April 1912, and the ship was the RMS Titanic. J.J. Astor did not survive the sinking, but Madeleine and her descendants arrived safely in New York.



Wines by the Glass

RED

PAYS D'OC Syrah, Grenache, Mourvèdre, Carignan Les petites mains rouges, Terrasse du Larzac, AOP	10
BOURGOGNE Pinot noir Bourgogne Pinot Noir, Cave de Lugny	11
BEAUJOLAIS Gamay Brouilly Château des Tours, AOP	10
VAL DE LOIRE Cabernet franc Saint-Nicolas-de-Bourgueil, Domaine Olivier	11
VALLÉE DU RHÔNE Grenache & Syrah Côtes-du-Rhône, les Cassagnes de la Nerthe, AOP	12
BORDEAUX Merlot, Cabernet franc, Cabernet Sauvignon Lussac Saint-Émilion, Château La Claymore, AOP	11

WHITE

BOURGOGNE Chardonnay Chablis, Jean-Marc Brocard, Chardonnay Macon-Villages Orchys AOC	13 10
VAL DE LOIRE Sauvignon Blanc Menetou-Salon, Domaine de la Farge, Sauvignon	11
SUD-OUEST Viognier, Chardonnay Vin de Lune, Clos Triguedina	10

ROSÉ

CÔTES DE PROVENCE M de Minuty Miraval	11 14
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STARTERS

- * MUSHROOM** 16
Cream of mushroom soup, slow-cooked egg, enoki tempura, chestnut pieces
- POULTRY TERRINE**  19
Poultry terrine, black trumpet mushrooms, pistachios, vegetable pickles
- SMOKED MACKEREL** 20
Smoked mackerel, pear with Sichuan pepper, sake and nori condiment
- * ARTICHOKE** 18
Artichoke prepared in different textures, fennel seeds and coriander, fresh notes of green herb oil

MAIN COURSES

- * RISOTTO** 28
Creamy squash risotto, Parmesan tuile, pumpkin seeds
- * POLLACK** 30
Roasted pollack, fennel prepared two ways, tangy citrus sauce
- BEEF FILLET** 32
Beef fillet, truffle mashed potatoes, seasonal mushrooms, meat jus
- JOHN DORY**  32
Pan-seared John Dory, baby carrots, fennel, artichoke cream, grenobloise sauce
- SWEETBREADS** 34
Crispy veal sweetbreads, carrots prepared in different ways, meat jus
- * CHEF'S SPECIAL** 28



DESSERTS

- * PRALINE CHOUX**   12
Crispy choux pastry, smooth praline cream, flaked almonds
- SIGNATURE TIRAMISU**   13
Family recipe
- PEAR, CHOCOLATE & TIMUT PEPPER**   14
Tender pear, Valrhona chocolate with notes of Timut pepper, hazelnut crisp
- * GOURMET COFFEE** 12
Selection of homemade petits fours, served with coffee or tea

MENUS

- 2-COURSE MENU** 38
Starter / Main or Main / Dessert
- 3-COURSE MENU** 45
Starter / Main / Dessert
- EXPRESS MENU** 32
Weekly chef's suggestion / Gourmet coffee

Dishes marked with an asterisk (*) are included in set menus.



Contains gluten



Vegetarian option available



Contains nuts