
MARSAN
75006, Rive Gauche - Paris
par Hélène Darroze



MARSAN

« By reinventing 4 rue d'Assas, I wanted to get closer to my roots focus on the essentials: my producers who have always inspired me, the right and true product, recipes that sublimate without cheating … A tastes and stories instinctive's cooking…

By reinventing 4 rue d'Assas, I wanted to give an overview of my knowledge and give meaning to my dreams by imagining new gastronomic experiences, just as demanding as alive…

An open kitchen, a chef's table, a vsible wine cellar, spontaneous and shared tastings… so many moments to live, pleasures to discover and tastes to pass on.

By reinventing 4 rue d'Assas, I decided to pay tribute to the Marsan, my family's cradle, the place where I was born and where it all began

Welcome to my place. »

Hélène Darroze



MARSAN

THE HOST TABLE

EXCLUSIVITY AT THE SERVICE OF YOUR EVENT...

In the very heart of the cellar, amidst bottles from all over the world, Hélène and her teams welcome you to organize your receptions and events.

Elegance and discretion around a market menu
to give you a priviliged sharing experience

OPTION 1 : LUNCH MENU

Price: €240 incl. VAT or €212.42 excl. tax per person

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Minimum billing: 12 people

To trigger the appetite…
Gressins with Cantabrian anchovies and artichoke purée
Beet and burrata tartlet

Taloa, like at Pays-Basque…
Sashimi of the catch of the day, fresh herbs, and spicy fleur de sel

Courgettes from Bruno Cayron…
white Tromboncino, green Milan, yellow Gold Rush...
mikado of sardines and white peaches marinated in verbena oil,
ajo-blanco with green almonds from Provence and rose garlic from Lautrec

In season… Line-caught hake from Saint-Jean de Luz fish market…
the fillet is cooked “à la nacre” and steamed in kombu leaves,
green beans and Lima beans assorted with cockles, shellfish velvet sauce with fresh seaweed

The interesting combination of chocolate and Laphroaig peated whisky...
Colombian chocolate mousse from Nicolas Berger, chocolate biscuit,
chocolate gavottes, caramelised cocoa bean’s skins

Beverage :
1 glass of Vigneron Champagne
Two glasses of wine per person selected by the head sommelier
Still and sparkling water, coffee and a selection of teas and infusions



OPTION 2 : 4 COURSES MENU

Price : 350 € incl. VAT or 310.14 € excl. VAT per person

To trigger the appetite…
Gressins with Cantabrian anchovies and artichoke purée
Beet and burrata tartlet

Taloa, Taloa, like at Pays-Basque…
Sashimi of the catch of the day, fresh herbs, and spicy fleur de sel

Courgettes from Bruno Cayron…
white Tromboncino, green Milan, yellow Gold Rush...
mikado of sardines and white peaches marinated in verbena oil,
ajo-blanco with green almonds from Provence and rose garlic from Lautrec

Bluefin tuna from Saint-Jean-de-Luz...
the fillet is simply raw, ponzu vinaigrette with fava beans
and confit “pimientos del piquillo” from Lodosa

Free-range pigeon from ‘les Landes’ raised by the Dublanc household in Magescq…
cooked “à la goutte de sang” on my grandfather's grill,
socca filled with green chickpeas, gooseberries, Taggiasche olives,
intense pigeon sauce flavoured with marjoram

The interesting combination of chocolate and Laphroaig peated whisky...
Colombian chocolate mousse from Nicolas Berger, chocolate biscuit,
chocolate gavottes, caramelised cocoa bean’s skins

Some treats for the last gourmands...

Beverage:
1 glass of Vigneron Champagne
Wine based on a bottle for 3 - selected by the head sommelier
Still and sparkling water, coffee and a selection of teas and infusions



OPTION 3 : 5 COURSES MENU

Price: €400 incl. VAT or €354.09 excl. tax per person

To trigger the appetite…
Gressins with Cantabrian anchovies and artichoke purée
Beet and burrata tartlet

Taloa, like at Pays-Basque…
Sashimi of the catch of the day, fresh herbs, and spicy fleur de sel

Courgettes from Bruno Cayron…
white Tromboncino, green Milan, yellow Gold Rush...
mikado of sardines and white peaches marinated in verbena oil,
ajo-blanco with green almonds from Provence and rose garlic from Lautrec

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Duck foie gras sorted by Robert Dupérier in Les Landes…
just roasted with sesame seeds and buckwheat,
kiwi from the Adour region seasoned with fresh Sancho leaves, acidity of a jus with sake

The unmissable blue lobster Tandoori…
carrot and citrus fruit mousseline,
Lampong pepper reduction with fresh coriander and beurre noisette

Free-range pigeon from 'les Landes' raised by the Dublanc household in Magescq…
cooked "à la goutte de sang" on my grandfather's grill,
socca filled with green chickpeas, gooseberries, Taggiasche olives,
intense pigeon sauce flavoured with marjoram

The interesting combination of chocolate and Laphroaig peated whisky...
Colombian chocolate mousse from Nicolas Berger, chocolate biscuit,
chocolate gavottes, caramelised cocoa bean's skins

Some treats for the last gourmands...

Beverage :
1 glass of Vigneron Champagne
Wine based on a bottle for 3 - selected by the head sommelier
Still and sparkling water, coffee and a selection of teas and infusion



OPTION 4 : 5 COURSES MENU

Price: €500 incl. VAT or €442.35excl. tax per person

To trigger the appetite…
Gressins with Cantabrian anchovies and artichoke purée
Beet and burrata tartlet

Taloa, like at Pays-Basque…
sashimiof the catch of the day, fresh herbs, and spicy fleur de sel

The iconic oyster from Giol with Kristal caviar of the thousand island lake…
chilled velouté of corn beans from Béarn and Barolo vinegar

Duck foie gras sorted by Robert Dupérier in Les Landes…
just roasted with sesame seeds and buckwheat,
kiwi from the Adour region seasoned with fresh Sancho leaves, acidity of a jus with sake

The unmissable blue lobster Tandoori…
carrot and citrus fruit mousseline,
Lampong pepper reduction with fresh coriander and beurre noisette

Free-range pigeon from ‘les Landes’ raised by the Dublanc household in Magescq…
cooked “à la goutte de sang” on my grandfather's grill,
socca filled with green chickpeas, gooseberries, Taggiasche olives,
intense pigeon sauce flavoured with marjoram

The baba, our signature dessert…
soaked in the Darroze armagnac of your choice,
Ciflorette strawberries from Thibaut Pique, some fresh, some cooked in a sugar crust,
others prepared like a jam from ‘Vieux Garçon’, Sao Tomé vanilla ice cream,
chantilly cream perfumed with vanilla and juniper berries

Some treats for the last gourmands...

Beverage :
1 coupe de Champagne Prestige
Wine based on a bottle for 3 - selected by the head sommelier
Still and sparkling water, coffee and a selection of teas and infusion





A SELECTION OF VINTAGES TO ELEVATE YOUR TASTING

Each vintage is an invitation to travel, from sun-drenched hills to silent cellars where time shapes the flavor.

THE SOMMELIER'S FAVORITE

Additional €20 per person

RENOWNED APPELLATIONS FOR A REFINED REDISCOVERY.

Additional €40 per person

TIMELESS WINE TREASURES

Additional €60 per person



IMMERSE YOURSELF IN THE VERY SOUL OF MAISON DARROZE

In the heart of the Southern lands, the souls of the grapes whisper their time…

Domaine de Pouteou, 1999
A youthful, light, and straightforward breath

€18 incl. VAT — €15 excl. VAT

Domaine de Bellain, 1967
Deep heritage, flavors of yesteryear

€23 incl. VAT — €19.17 excl. VAT

Domaine Le Tuc, 1978
Noble age, elegant aroma

€28 incl. VAT — €23.33 excl. VAT



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