

STARTERS

- THE EEL MATELOTE STEW €98
- THE LANGOUSTE 'À LA PARISIENNE' €124
- THE CATHERINE DE MEDICI FOIE GRAS €96
- THE BRIOCHE MARIE-ANTOINETTE CAVIAR €140



MAIN COURSES

- THE LOBSTER 'À L'AMERICAINE' €146
- THE DUGLÉRÉ TOMATO SEA BASS €128
- THE SPIT-ROASTED TURBOT, CLAMS AND COCKLES *for two* €156/pers
- THE CONTISED CHICKEN AND TART 'À LA POMPADOUR' €132
- THE FINANCIÈRE PUFF PASTRY SWEETBREADS €134^{ttt}
- THE PIGEON IN SALMIS SAUCE €122

FRESH AND MATURED CHEESES €36

LE MENU DE JEAN

FOUR HALF DISHES, CHEESE AND DESSERTS €330



"THE HISTORY OF GREAT FRENCH CUISINE
HAS ALWAYS MADE ME DREAM"

My culinary identity has been shaped by France its timeless heritage and its legendary chefs such as Antonin Carême, Auguste Escoffier and Jules Goffe.

For my restaurant, I wanted to pay tribute to French cuisine through the flavours of yesteryear.

Enjoy the work of our artisans and producers as you discover a culinary vision that pays homage to Paris, the city of light and the city of celebration. It's accompanied by traditional French-style service under the careful direction of Denis Courtiade.

JEAN

"ONCE UPON A TIME"

THE EEL MATELOTE STEW Named after the French word for 'sailor' ('matelot'), this recipe has been popular with fishermen since the 16th century. Regional variations exist all over France, but ours is based on the version popular in 18th-century guinguettes on the banks of the Marne and the Seine.

THE LANGOUSTE ‘À LA PARISIENNE’ Cooked in broth then chilled, langoustes like this were once found everywhere on the stalls that thronged Les Halles. They get their name from the fact that they're said to be as poised and elegant as Parisian women.

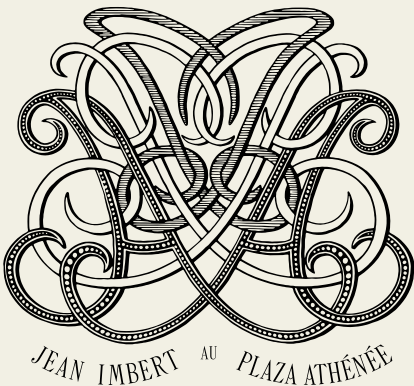
THE BRIOCHE MARIE-ANTOINETTE CAVIAR This light, airy brioche is named after Marie-Antoinette, famously reputed to have said “Let them eat cake!” when people protested a lack of bread.

THE DUGLÉRÉ TOMATO SEA BASS Rossini called him the 'Mozart of chefs', Baron Rothschild made him his head chef, and he advised Alexandre Dumas on his 'Dictionnaire de cuisine'. Adolf Dugléré lived a life filled with achievements including the creation of this classic French dish.

THE LOBSTER ‘À L'AMERICAINE’ Served with a carmine sauce known as 'cardinal', after the famous Cardinal Mazarin.

THE FINANCIÈRE PUFF PASTRY SWEETBREADS Named for the expense and richness of its ingredients, this delicious dish combines tender meat with light, flaky puff pastry.

THE CONTISED CHICKEN AND TART ‘À LA POMPADOUR’ While the exact origins of contising are lost in the mists of time, 19th-century Swiss chef Joseph Favre claims the technique was first used in the kitchens of the illustrious Conti family. By cutting tiny incisions into the flesh and placing flavourings such as black truffle into these, the chef creates delicate bursts of flavour to delight even the most discerning diners.



NET PRICES ARE IN EUROS, INCLUDING VAT AND EXCLUDING A 5% EMPLOYEE BENEFIT CHARGE.
PLEASE NOTE THE HOTEL CANNOT ACCEPT PAYMENT BY CHEQUE.
ALL OUR BEEF IS SOURCED FROM FRANCE AND THE NETHERLANDS. OUR MUTTON, PORK AND POULTRY IS FROM FRANCE.

)(*Dorchester Collection*