# LE COROT 😂

Here you are at the beginning of the adventure!

Around you, the effervescence of my territory is revealed. A Paris of countryside coiled between vegetable gardens, forests and ponds where fauna and wild flora get ready to marry under your eyes.

Let yourself be carried away by the treasures of this surrounding nature. Those of my market gardeners, my pickers, my breeders, my fishermen, my wine growers...

It is to these craftsmen of the earth and the water, who entrust me with their wonders and allow me to write the most beautiful cookbook every day that I want to pay tribute here.

However, it is impossible to tell the story alone. We are better when we are together. Thanks to my crew for accompanying me in my country cooking.

Rémi Chambard

#### AROUND THE POUNDS

Menu served on Wednesday and Thursday for dinner & Friday for lunch 95 euros - 4 services

#### THE PROMENADE

145 euros - 6 services

#### THE GREAT WALK

served until 1:30 pm and 9:00 pm 175 euros - 8 services

## KID'S MENU

(12 years maximum) 45 euros

# OUR SELECTION OF LOCAL CHEESE FROM ILE DE FRANCE 20 euros

# AROUND THE POUNDS

BELLEVILLE Confit trout | Sorrel | Finger lime

MÉRÉVILLE Pike | Watercress | Champagne

BOUAFLE Pigeon | Beetroot | Marigold

CHOISY-LE-ROI Chocolate | Fir | Cocoa nibs

# THE PROMENADE

BELLEVILLE Confit trout | Sorrel | Finger lime

MÉRÉVILLE Pike | Watercress | Champagne

VILLE D'AVRAY Mushrooms | Pontoise cabbage | Anise hyssop

BOUAFLE Pigeon | Beetroot | Marigold

GAMBAIS Apple | Lemon balm | Lime

CHOISY-LE-ROI Chocolate | Fir | Cocoa nibs

## THE GREAT WALK

#### FONTENAY-SOUS-BOIS

Belle de Fontenay | Shallot | Osciètre Caviar

#### BELLEVILLE

Confit trout | Sorrel | Finger lime

#### **SURESNES**

Scallop | Parsley | "les Terrasses" wine sauce

#### BOUGIVAL

Zander | Arpajon beans | Matelote

#### VILLE D'AVRAY

Mushrooms | Pontoise cabbage | Anise hyssop

#### **CROISSY**

Duck | Turnip | Blackberry

#### **GAMBAIS**

Apple | Lemon balm | Lime

### CHOISY-LE-ROI

Chocolate | Fir | Cocoa nibs

## **OUR CRAFTSMEN OF TASTE**

FRÉDÉRIC LALOS BAKERY | SÈVRES The Bread

LE POTAGER DU ROI | VERSAILLES The Herbs

LES MOULINS DE VERSAILLES | VERSAILLES

VALDEMAR BARREIRA | CARRIÈRES-SUR-SEINE The Vegetables, fruits

LA FERME DE LA CHALOTTERIE | OZOUER-LE-VOULGIS The creamery

SAMUEL DE SMET | BROUÉ The saffron

PHILIPPE NANTOIS | MORAINVILLIERS
The Vegetables, fruits

LA CHAMPIGNONNIÈRE DU CLOS DU ROI SAINT-OUEN L'AUMÔNE The Mushrooms

LA FAMILLE BARBEROT | MÉRÉVILLE The watercress

FERME DES BEURRERRIES | FEUCHEROLLES The eggs

LES ETANGS DE SOLOGNE | SAINT-VIATRE The osciètre caviar

NICOLAS BERGER | CHOISY-LE-ROI The chocolate