

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 only the Thursday and Friday lunch

95 euros - 4 services

THE PROMENADE

155 euros - 6 services

KID'S MENU

(12 years maximum)

45 euros

VALENTINE'S DAY MENU

Available only on Friday 14 February & Saturday 15 February

210 euros - 6 courses

OUR SELECTION OF LOCAL CHEESE FROM ILE DE FRANCE

20 euros

AROUND THE POUNDS

BELLEVILLE

Confit trout | Sorrel | Finger lime

MÉRÉVILLE

Pike | Watercress | Champagne

CARRIÈRES-SUR-SEINE

Pigeon | Jerusalem artichoke | Lemon thyme

GAMBAIS

Comice pear | Buttermilk | Lemon balm

THE PROMENADE

BELLEVILLE

Confit trout | Sorrel | Finger lime

MÉRÉVILLE

Pike | Watercress | Champagne

VILLE D'AVRAY

Mushrooms | Pontoise cabbage | Melanosporum truffle

CARRIÈRES-SUR-SEINE

Pigeon | Jerusalem artichoke | Lemon Thyme

SÈVRES

Linden honey | Mandarin | Lemon balm

GAMBAIS

Comice pear | Buttermilk | Wood sorrel

THE GREAT WALK

FONTENAY-SOUS-BOIS

Belle de Fontenay | Shallot | Oscière Caviar

BELLEVILLE

Confit trout | Sorrel | Finger lime

SURESNES

Scallop | Cauliflower | "les Terrasses" wine sauce

VIROFLAY

Zander | Spinach | Black truffle

VILLE D'AVRAY

Mushrooms | Pontoise cabbage | Anis hisope

CRÉCY-LA-CHAPELLE

Venison | Parisian carrot | Herbs sauce

L'ÎLE MONSIEUR

Linden honey | Mandarin | Lemon balm

OZOUER-LE-VOULGIS

Hazelnut | Raw cream | Melanosporum truffle

VALENTINE'S DAY MENU

220€ par personne

CARRIÈRES-SUR-SEINE

From the woods to the vegetable garden, black truffles

SURESNES

Scallops, cauliflower, 'Les Terrasses' wine sauce

FONTENAY-SOUS-BOIS

Saint-Pierre, Belle de Fontenay, chives

SAINT-OUEN L'AUMÔNE

Foie gras, button mushrooms, oxalys

GAMBAIS

Apple, lemon balm

SAÂCY-SUR-MARNE

Champagne, grapefruit



OUR CRAFTSMEN OF TASTE

FRÉDÉRIC LALOS BAKERY | SÈVRES
The Bread

LE POTAGER DU ROI | VERSAILLES
The Herbs

LES MOULINS DE VERSAILLES | VERSAILLES
The Flour

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 BEURRERIES | FEUCHEROLLES
The eggs

LES ETANGS DE SOLOGNE | SAINT-VIATRE
The osciètre caviar

NICOLAS BERGER | CHOISY-LE-ROI
The chocolate