

# 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*

AROUNDS THE PONDS

95 euros - 4 services

LA PROMENADE

220 euros - 6 services

LA GRANDE BALADE

*Menu served until 1:30 pm and 9:00 pm*

185 euros - 8 services

Children menu

*(12 years maximum)*

45 euros

OUR SELECTION OF CHEESES 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

Duck | Parisian carrot | Herbs sauce

## SÈVRES

Linden honey | Mandarin | Lemon balm

## OZOUER-LE-VOULGIS

Hazelnut | Raw cream | Melanosporum truffle

## 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*