



La Table d'Estrées

Formulas

Starter + Main dish
Or 35€

Main dish + Dessert

Starter + Main dish + Dessert 45€

On The Menu

Starters :

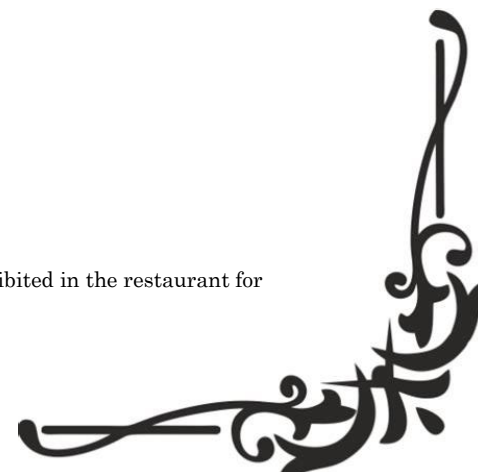
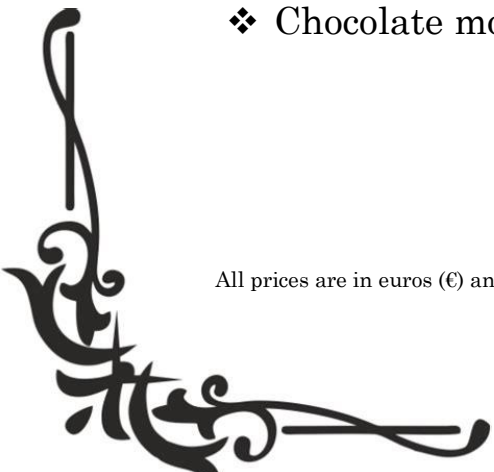
- ❖ Cream of mushroom soup, roasted oyster mushrooms 14€
- ❖ Soft-boiled egg, celery cream, roasted hazelnuts 13€
- ❖ Grilled octopus tentacles, tomatoes and red onions, honey vinaigrette 16€
- ❖ Current starter

Main dishes :

- ❖ Sea bream fillet, crunchy vegetables tagliatelle and citrus zests 25€
- ❖ Chicken fillet, wild rice and Suprême sauce 24€
- ❖ Scallops, cream of pumpkin, mini glazed vegetables 26€
- ❖ Rack of lamb, carrot mousseline with cumin, reduced gravy 28€
- ❖ Current main dish

Desserts : 11€

- ❖ Vanilla glazed clementine, chocolate & hazelnut ganache, candied zests
- ❖ Chocolate mousse with smoked olive oil



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5 steps menu - 80€

Food and wine pairing - 45€

Blind tasting menu inspired by the chef

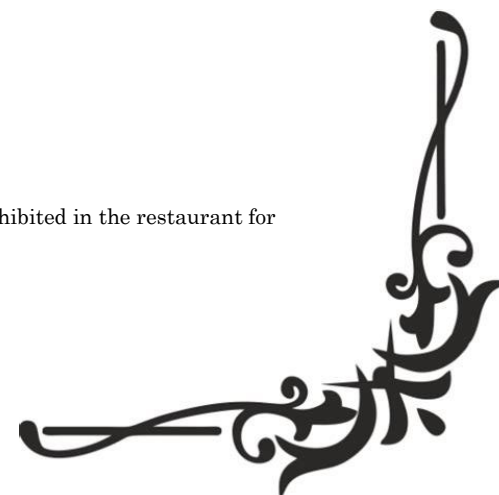
Appetizer

Starter

Fish

Meat

Dessert



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Beverages

Aperitives

Kir vin blanc (16cl)	8€
Kir royal (16cl)	15€
Martini rouge / blanc (5cl)	7€
Porto rouge / blanc (5cl)	7€

Wines

White	75cl	15cl
Marius 2023 – IGP Oc – M. Chapoutier	28€	8€
Château Buisson-Redeon 2024 – AOP Bordeaux	28€	8€
Bourgogne Domaine Eloi – AOP Bourgogne	30€	9€
Viré-Cléssé – Damien Martin – AOP Bouzeron	34€	10€
Bouzeron – Vincent Daux – AOP Bouzeron	34€	11€
Pinot Grigio 2023 – Famiglia Zonin	35€	11€
Reuilly – Domaine Sorbe – AOP Reuilly	35€	
Bourgogne « Les Crenilles » - Domaine Dubreuil – Fontaine	39€	
Chablis – Domaine Vocoret – AOP Chablis	40€	
Chateau la Mascaronne 2024 – AOP Côtes de Provence	42€	
Pouilly-Fuissé – Pierre Maizière – AOP Pouilly Fuissé	45€	
Sancerre « La Moussière » - Alphonse Mellot – AOP Sancerre	50€	
Bourgogne « Les Sétilles » - Olivier Leflaive	55€	

Rosé

Le rosé de S – IGP Méditerranée – Famille Sumeire	28€	8€
Domaine de Marchandise 2024 – AOP Côtes de Provence	32€	9€
Folly du Château La Mascaronne – AOP Côtes de Provence	34€	11€
Château la Mascaronne 2024 – AOP Côtes de Provence	38€	
Domaine de Terrebrune – Cuvée Cap Horn – AOP Bandol	42€	

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Red

Perrin « Réserve » – AOP Côtes du Rhône – ½ bouteille	26€	
Marius – IGP Oc – M. Chapoutier	28€	8€
Château Mayne-Vieil – AOP Fronsac	30€	10€
Les Silènes – Domaine Charles Joguet – AOP Chinon	34€	11€
Canopée – Mauvesin-Barton – AOP Haut-Médoc	34€	13€
Love & Enjoy – Les Sources d'Agapé – AOP St Amour	37€	13€
Les Meyssonnières – AOP Crozes-Hermitage – M.Chapoutier	39€	
Clos de Bellecroix – Domaine de la Folie – AOP Rully	41€	
Château Charmail – Cru Bourgeois Exceptionnel – AOP Haut-Médoc	45€	
Le Petit Vauthier – AOP St-Emilion Grand Cru	50€	
Domaine de Terrebrune – AOP Bandol	52€	
L'Esprit de Chevalier – Domaine de Chevalier – AOP Pessac-Léo	58€	
Château de Pibarnon – AOP Bandol	60€	
La Petite Marquise du Clos du Marquis – AOP St Julien	65€	

Bubbles and Champagne	75cl	15cl
Prosecco Amet's Brut	32€	9€
Crémant de bourgogne Vitteaut Alberti	34€	11€
Champagne 1 ^{er} Cru « Cuis » Pierre Gimonet	52€	15€
Champagne Alfred Gratien Brut	56€	
Champagne Taittinger Brut prestige	57€	
Champagne Philipponnat – Royale Réserve Brut	62€	
Champagne Ayala Brut Majeur	75€	
Champagne Laurent Perrier – La Cuvée brut	85€	
Moet & Chandon Impériale Réserve Brut	98€	
Veuve Clicquot Réserve Cuvée Brut	130€	
Dom Pérignon 2015	350€	

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Bottled beers from la Brasserie de Meaux (33cl)

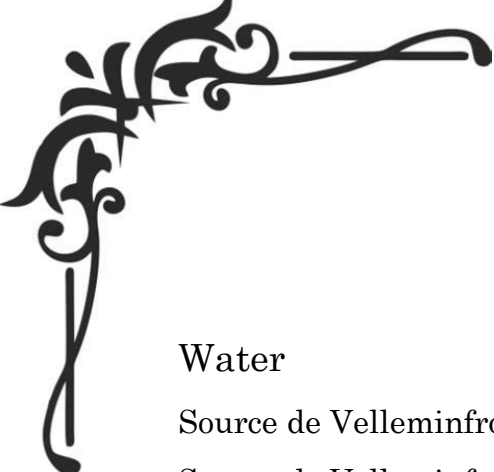
Bière ambrée	9€
Bière blanche	9€
Bière blonde	9€
Bière brune	9€

Ciders	75cl	15cl
Sicera « Gustave » - Cidre IGP Normandie Extra brut	22€	6€
Sicera « Florentin » - Cidre IGP Normandie Brut	22€	6€
Sicera « Odette » - Poiré IGP Normandie Brut	22€	6€

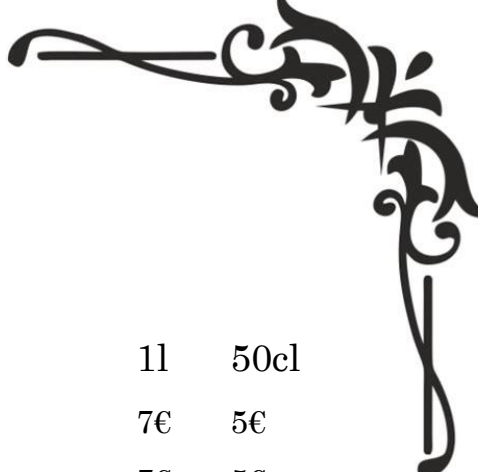
Digestives (5cl)

Grand-Marnier - Cuvée Louis-Alexandre	8€
Calvados Le Morton - Pays domfrontais	8€
Grappa - Sarpa di Poli	8€
Airone rosso – Poli	8€
Rhum Ron Zacapa - 23 Solera	8€
Très vieille fine de Bourgogne - Edmond Briottet	8€
Prunelle de Bourgogne - Edmond Briottet	8€
Manzana Verde - Edmond Briottet	8€
Italicus – Bergamotte	8€
Six Grapes - Porto - W&J Graham's	8€
Madère Malmsey - Blandy's 5 ans	8€
Cognac Hennessy Very Special	8€
Limoncello - Il covento	8€
Adriatico - liquori amaretto	8€
Ratafia de Champagne - Egly Ouriet	8€
Vodka Belvédère – organic	8€
Bas-Armagnac – Laberdolive	15€

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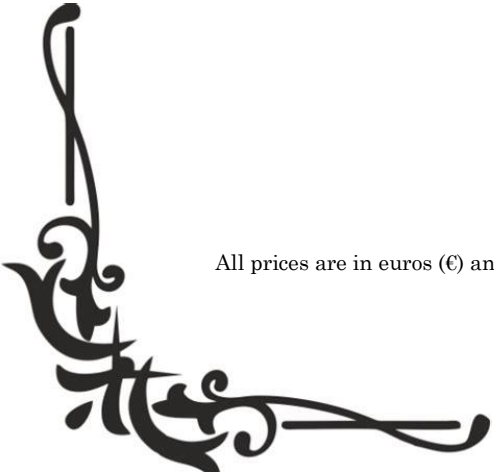
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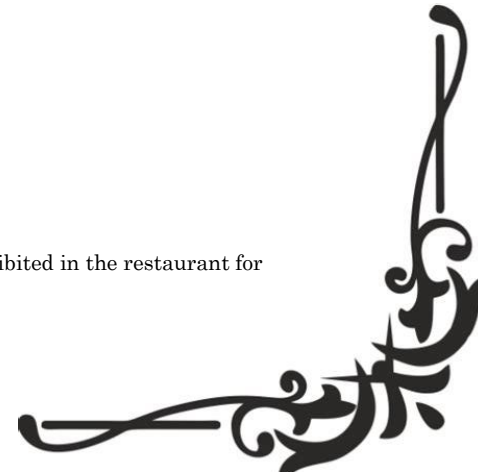
Water	1l	50cl
Source de Velleminfroy gazeuse	7€	5€
Source de Velleminfroy plate	7€	5€

Softs	25cl
Jus d'orange	6€
Jus de pomme	6€
Jus d'abricot	6€
Jus de tomate	6€
Sirop à l'eau	5€

Hot drinks	
Expresso	3,3€
Allongé	3,8€
Tea	4€
Tisane	4€



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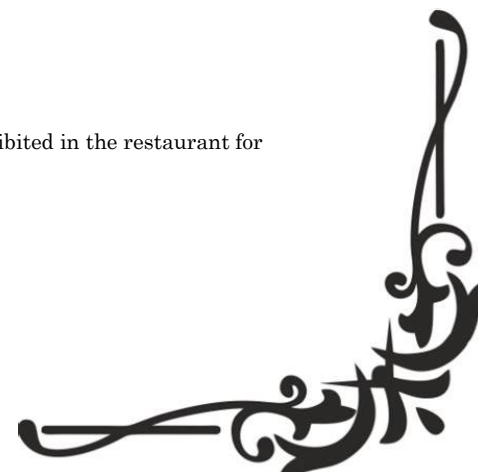
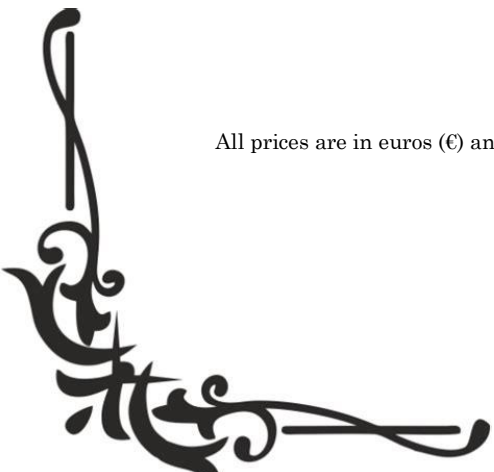
Our timetables

From Tuesday to Saturday

From 12pm to 2.30 pm

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From 7pm to 10.15pm



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