



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, cured ham chips 14€
- ❖ Perfect egg, textured cauliflower and baby greens 13€
- ❖ Current starter 12€

Main dishes :

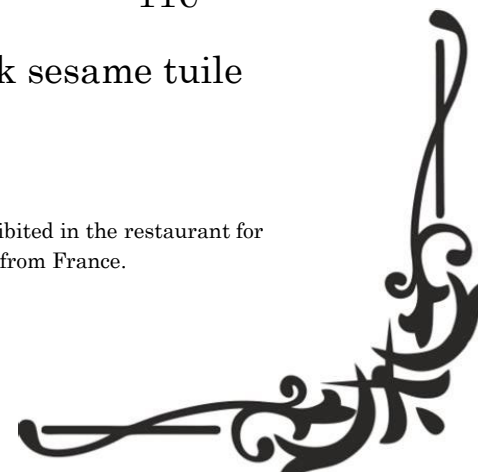
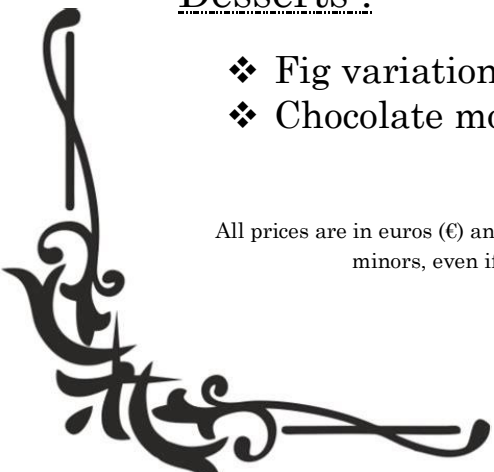
- ❖ Roasted sea bass fillet, fresh herb nage, crunchy fennel and citrus zest 26€
- ❖ Chicken fillet, pilaf rice and Suprême sauce 25€
- ❖ Current main dish 24€

Desserts :

11€

- ❖ Fig variation, vanilla diplomat cream and black sesame tuile
- ❖ Chocolate mousse with smoked olive oil

All prices are in euros (€) and include VAT. The sale and consumption of alcohol is prohibited in the restaurant for minors, even if accompanied. Taxes and services included. All the meat is from France.





La Table d'Estrées

5 steps menu - 80€

Food and wine pairing - 125€

Appetizer

Cucumber jelly, fresh goat's cheese espuma, Espelette pepper

Starter

Perfect egg, textured cauliflower and baby greens

Fish

Sea bass fillet, fresh herb nage, crunchy fennel and citrus zest

Meat

Duck breast, celeriac cream, roasted hazelnuts and reduced jus

Dessert

Chocolate mousse with smoked olive oil



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7 steps menu - 95€
Food and wine pairing - 150€

Appetizer

Cucumber jelly, fresh goat's cheese espuma, Espelette pepper

Mise en bouche

Cream of mushroom soup, roasted oyster mushrooms, cured ham chips

Starter

Perfect egg, textured cauliflower and baby greens

Shellfish

Langoustine ravioli with fresh verveina and lemongrass broth

Fish

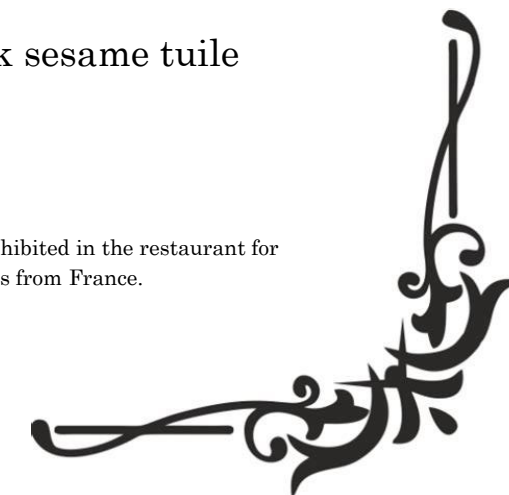
Sea bass fillet, fresh herb nage, crunchy fennel and citrus zest

Meat

Duck breast, celeriac cream, roasted hazelnuts and reduced jus

Dessert

Fig variation, vanilla diplomat cream and black sesame tuile



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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	26€	6€
Château Buisson-Redeon 2024 – AOP Bordeaux	26€	6€
Bourgogne Domaine Eloi – AOP Bourgogne	28€	6€
Viré-Cléssé – Damien Martin – AOP Bouzeron	32€	7€
Bouzeron – Vincent Daux – AOP Bouzeron	32€	7€
Pinot Grigio 2023 – Famiglia Zonin	33€	7€
Reuilly – Domaine Sorbe – AOP Reuilly	33€	
Bourgogne « Les Crenilles » - Domaine Dubreuil – Fontaine	37€	
Chablis – Domaine Vocoret – AOP Chablis	38€	
Chateau la Mascaronne 2024 – AOP Côtes de Provence	40€	
Pouilly-Fuissé – Pierre Maizière – AOP Pouilly Fuissé	40€	
Sancerre « La Moussière » - Alphonse Mellot – AOP Sancerre	45€	
Bourgogne « Les Sétilles » - Olivier Leflaive	50€	

Rosé

Le rosé de S – IGP Méditerranée – Famille Sumeire	26€	6€
Domaine de Marchandise 2024 – AOP Côtes de Provence	30€	7€
Folly du Château La Mascaronne – AOP Côtes de Provence	32€	7€
Château la Mascaronne 2024 – AOP Côtes de Provence	36€	
Domaine de Terrebrune – Cuvée Cap Horn – AOP Bandol	40€	

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Red

Perrin « Réserve » – AOP Côtes du Rhône – ½ bouteille	24€	
Marius – IGP Oc – M. Chapoutier	26€	6€
Château Mayne-Vieil – AOP Fronsac	30€	8€
Les Silènes – Domaine Charles Joguet – AOP Chinon	32€	9€
Canopée – Mauvesin-Barton – AOP Haut-Médoc	32€	9€
Love & Enjoy – Les Sources d'Agapé – AOP St Amour	35€	9€
Les Meyssonnières – AOP Crozes-Hermitage – M.Chapoutier	37€	
Clos de Bellecroix – Domaine de la Folie – AOP Rully	39€	
Château Charmail – Cru Bourgeois Exceptionnel – AOP Haut-Médoc	42€	
Le Petit Vauthier – AOP St-Emilion Grand Cru	48€	
Domaine de Terrebrune – AOP Bandol	50€	
L'Esprit de Chevalier – Domaine de Chevalier – AOP Pessac-Léo	56€	
Château de Pibarnon – AOP Bandol	58€	
La Petite Marquise du Clos du Marquis – AOP St Julien	60€	

Bubbles and Champagne	75cl	15cl
Prosecco Amet's Brut	30€	7€
Crémant de bourgogne Vitteaut Alberti	32€	9€
Champagne 1 ^{er} Cru « Cuis » Pierre Gimonet	50€	12€
Champagne Alfred Gratien Brut	54€	
Champagne Taittinger Brut prestige	55€	
Champagne Philipponnat – Royale Réserve Brut	60€	
Champagne Ayala Brut Majeur	70€	
Champagne Laurent Perrier – La Cuvée brut	80€	
Moet & Chandon Impériale Réserve Brut	90€	
Veuve Clicquot Réserve Cuvée Brut	120€	
Dom Pérignon 2015	300€	

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Bottled beers from la Brasserie de Meaux (33cl)

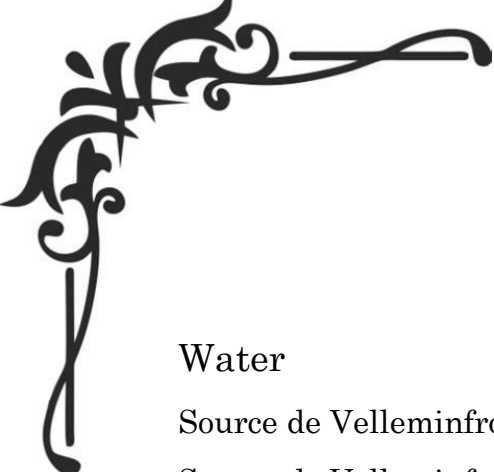
Bière ambrée	7€
Bière blanche	7€
Bière blonde	7€
Bière brune	7€

Ciders	75cl	15cl
Sicera « Gustave » - Cidre IGP Normandie Extra brut	20€	4€
Sicera « Florentin » - Cidre IGP Normandie Brut	20€	4€
Sicera « Odette » - Poiré IGP Normandie Brut	20€	4€

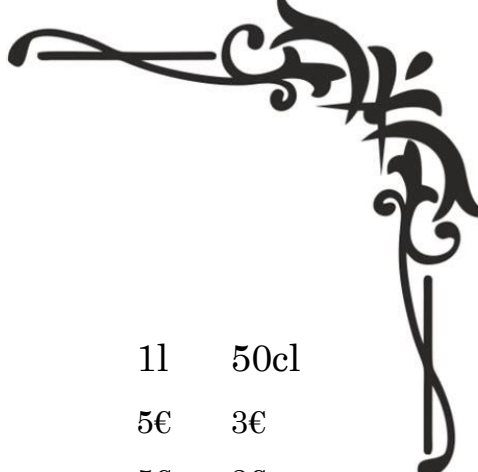
Digestives (5cl)

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€

Tous les prix sont net TTC en euro (€). La vente et la consommation d'alcool est interdite dans le restaurant pour les mineurs même accompagnés. Taxes et services compris. Toutes nos viandes sont françaises.



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Water	1l	50cl
Source de Velleminfroy gazeuse	5€	3€
Source de Velleminfroy plate	5€	3€

Softs	25cl
Jus d'orange	6€
Jus de pomme	6€
Jus d'abricot	6€
Jus de tomate	6€
Sirop à l'eau	4€

Hot drinks

Expresso	2,3€
Allongé	2,8€
Tea	3€
Tisane	3€



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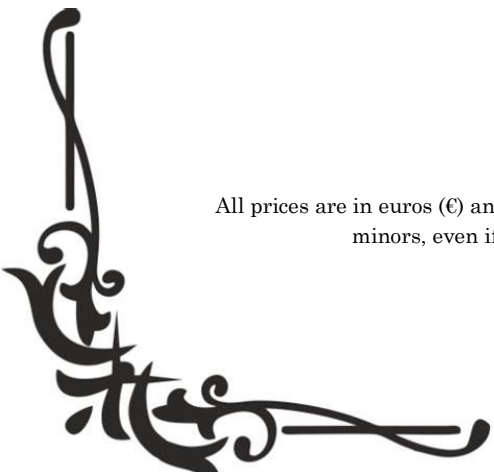
Our timetables

From Tuesday to Saturday

From 12pm to 2.30 pm

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From 7pm to 10.15pm



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