



PAUL BOCUSE

Summer Carte 2026

For tables seating up to six guests

Starters

Confit duck foie gras seasoned with red berries, warm puff pastry brioche 92 €

Raviole stuffed with langoustines, sorrel sauce 98 €

The Tomato 92 €

Blue lobster served in two versions 130 €

Parisian-style tail, César-style claws and joints

Immersive experience around a selection of four Maisons Calvicius & Ars Italica caviars

Osciètré Impérial, Tradition Élite, Siberian Royal, Beluga and personalized chef's suggestions (100g to share for 2 people) 440 €

Seafood

Barbecued and smoked blue lobster, seasoned with fresh herbs, prepared at your table 130 €

Quenelles of lobster and pikeperch, Champagne sauce, Tradition Elite caviar 96 €

Sole from French fishing 'Fernand Point' 98 €

To share for two persons

Stuffed wild sea bass in puff pastry shell, Choron sauce 220 € per piece

An exceptional whole fish prepared at your table in the spirit of a bouillabaisse

(fish type and price subject to the catch of the day)

Meats

Fillet of beef Charolais, green pepper sauce 96 €

Bresse chicken PDO with raspberry vinegar, mashed potatoes with brown butter and vegetable tian 94 €

Wood-fired grilled quail, candied celery and crispy potatoes, Diable sauce with cherries 90 €

Meunière veal sweetbreads, stuffed vegetables and potato gnocchi 98 €

To share for two persons

Truffled Bresse chicken PDO cooked in a bladder (served whole) 290 € per piece
cream sauce with morel mushrooms

Cheeses

Fresh and matured cheese from our terroirs 50 €

Fromage blanc (unfermented cottage cheese) with double cream 25 €

'Cervelle de Canut' prepared at your table 30 €

Sweet partition

The choice among all our Delicacies and Temptations on the desserts trolley 50 €

The Delicacies served on the plate 50 €

"Strawberry sparkle"

refreshed with icy mint and basil leaves, scented with Timut pepper

or

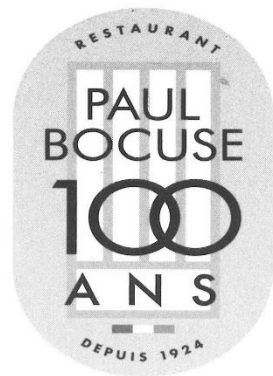
"Bloom of Sao Tomé cocoa"

contrast of chocolate and Osmanthus

Dishes are subject to variation in market supply and quality. Consequently, ad hoc adjustments of menu may occur.

TAX AND SERVICE INCLUDED

Other suggestions may be prepared according to season and market availability



Menu du Centenaire

Menu du Centenaire is prepared for the entire table
until 1:00 p.m. for the lunch and 9:00 p.m. for the dinner

Amuse-bouche

Raviole stuffed with langoustines, sorrel sauce

Serge Dubs - world's best sommelier 1989
Riesling Grand Cru "Schlossberg" - Cuvée Sainte Catherine - Domaine Weinbach

Quenelles of lobster and pikeperch, Champagne sauce, Tradition Elite caviar

Yann Éon (1984-1998)
Meursault - Domaine Joseph Faiveley

The Tomato

Maxime Valéry (2021 to present)
Vin de France "Cuvée Rose Marie" - Château Le Puy

Wild John Dory, flavoured with aniseed

Mathieu Vial (2007-2019)
Ermitage blanc "De l'Orée" - Domaine Michel Chapoutier

Frosted verbena liquor

Truffled Bresse chicken PDO cooked in a bladder, cream sauce with morel mushrooms

(for 2 or more people)

John Euvrard M.O.F 2007 (1998-2007)
I.G.P. Alpilles "Améthyste" – Domaine Dominique Hauvette
& Oxidative wine

Fresh and matured cheeses from our terroirs

Port wine variations and wines from here or elsewhere
by Maxime Valéry 21st Master of Port 2025

"Strawberry sparkle"

refreshed with icy mint and basil leaves, scented with Timut pepper

Eric Goettelmann M.O.F 2019 (2019-2021)
Cocktail Goettel Strawberry's

or

"Bloom of Sao Tomé cocoa"

contrast of chocolate and Osmanthus

Eric Goettelmann M.O.F 2019 (2019-2021)
Pineau des Charentes – Vieux Pineau - Domaine Bertrand

370 € per person

with the favourites of the Auberge's 6 head sommeliers

660 € per person

Menu Tradition

Amuse-bouches

Confit duck foie gras seasoned with red berries, warm puff pastry brioche

Red mullet 'fishing petit-bateau', rockfish bisque, risotto with hints of saffron

Wild sea bass stuffed in puff pastry shell, Choron sauce (to share for two persons)

or

Farmhouse lamb from Pays d'Oc in three versions, confit vegetables, Taggiasches olive juice

Fresh and matured cheese from our terroirs

The choice among all our Delicacies and Temptations on the desserts trolley 300 €

Menu Over Time

Amuse-bouches

Blue lobster refreshed with a verbena-infused broth

Bresse chicken *PDO* with raspberry vinegar, mashed potatoes with brown butter and vegetable tian

Fresh and matured cheese from our terroirs

The choice among all our Delicacies and Temptations on the desserts trolley 230 €

For our young guests (12 or younger)

Suggestions of one starter and one course – Desserts

130 €

Le 20 janvier 2018, Paul Bocuse a rejoint le panthéon des grands chefs, aux côtés de François Vatel, d'Auguste Escoffier et d'Antonin Carême... Sa vie était une aventure, son histoire est devenue une légende. Avec le temps, le « cuisinier du siècle » restera dans les mémoires comme l'homme qui a sorti les cuisiniers de l'ombre et donné ses lettres de noblesse à un métier de forçat ; celui qui, par son culot et son sens de la formule, a levé le rideau sur le grand théâtre culinaire. Un révolutionnaire en somme, qui laisse derrière lui une cuisine « d'os et d'arêtes », aimée de tous et considérée comme le sommet du classicisme. Paul Bocuse n'est pas à un paradoxe près ! Voyageur infatigable viscéralement attaché à son terroir, esprit angoissé donnant tous les signes de la jovialité, artiste en quête de bravos impatient d'être seul... celui que son équipage appelait respectueusement Monsieur Paul laisse un nom et une statuette à son effigie – le Bocuse d'Or – qui incarnent désormais l'excellence de la cuisine française dans le monde. « Paulo » pour les intimes, a gagné son paradis. Puisse-t-il avoir le goût de l'enfance heureuse et les traits de cette guinguette des bords de Saône à laquelle il aspirait de son vivant.

Eve-Marie Zizza-Lalu, auteure de *Paul Bocuse, Le Feu Sacré*, Editions Glénat

On January 20, 2018, Paul Bocuse joined the pantheon of great chefs, welcomed to their ranks by François Vatel, Auguste Escoffier and Antonin Carême. His life was an adventure and his story became a legend. As the years pass, the “Cuisinier of the Century” will remain in memory as the man who brought cooks out of the shadows and imbued a backbreaking profession with nobility. He is the one who, through boldness and a talent for finding the right words, raised the curtain on great culinary theater. In sum, he was a revolutionary who leaves behind a cuisine of “bones and spines,” loved by everyone and considered to be the summit of classicism. Paul Bocuse wasn't afraid of paradox! A tireless traveler who was viscerally attached to his home region, a tormented soul who was the picture of joviality, an artist eager to please an audience yet impatient to be alone, he was the one his teams respectfully addressed as “Monsieur Paul”. He leaves behind a name and a trophy in his image—the Bocuse d'Or—which now incarnates the excellence of French cuisine worldwide. The man known as “Paulo” by his friends has earned his stay in paradise. May it have the taste of a happy childhood and look like the guinguette on the banks of the Saône that was the dream he aspired to during an entire lifetime.

Eve-Marie Zizza-Lalu, author of *Paul Bocuse, Le Feu Sacré (Paul Bocuse: the Sacred Fire)*, Editions Glénat