

GRAND VELUM MENU

Culinary creation workshop

SPRING 2019

"Paradise is not a place, it is a state of the soul, it is bliss!" Henri-Frédéric Amiel.

A quote from this 19th-century Swiss writer and philosopher, known for his monumental personal diary running to 17 000 pages, wherein one can also find this aphorism: *"Each landscape is a state of soul..."*

THE STARTERS



COCKAIGNE "PASTEL" FOIE GRAS

14€

The Land of Cockaigne evokes a paradisiacal country where nature's abundance overflows with generosity for its guests, where peace, opulence, and delights reign... Between the 15th and 16th centuries, in the Pays du Laugarais in South-Western France, the cruciferous plant called "pastel" (*Isatis tinctoria* or woad-dyer's woad) offered Elysian prosperity thanks to the trade in that blueish dye. The terroir, which is also reputed for its foie gras, was then named "Land of Cockaigne", just like the fermented leaves that were formed into spheres called "Cockaigne Balls".

A shell of foie gras from South-Western France flavoured with peppered "pastel" oil and with cornflower inserts. As an accompaniment, a brioche stuffed with pecan nuts, rillettes, and supreme of barnyard guinea fowl stuffed with spinach shoots and avocado. Cordifolia for a green touch.

PARADIS(H)E?

14€

Does Paradise exist or is it a chimæra? We find ourselves asking this question at the very mention of Paradise. And yet, its lay usage appears in 16th-century literature. Does the answer lie in the subtlety of Buddhist thought?... That surrealist image is the genesis for the creation of this dish of Byzantine subtlety. The tops, which are sometimes considered to be "not worth a bean", become ornament, the link that brings this whole dish together. An "arte povera" presentation to appreciate this vegetable crop as a whole. **Blanquette of young radish cooked "like a risotto" with cream of beetroot, sturgeon smoked in Brenne, and radish strips to crunch, with the tops as a condiment flavoured with timut pepper. White miso parfait with horseradish, lacto-fermented grated beetroot, and trompe-l'œil red kohlrabi bubble.**

A CELESTIAL VAULT FOR A PLANT EMPYREAN

14€

To be in the empyrean is to be in a place of delights... Such is the representation of that celestial place where are gathered all the forms of bliss from ancient mythology. That beatific vision also takes the form of a close link that the sacred has with verticality: getting closer to Heaven, the better to get closer to God. That architectural form remains prevalent in our contemporary world, and the scenography of this dish is its culinary version.

lodised waffle and River Loir snails with early and other vegetables [asparagus, fennel, romaine, chives, green-celery shoots, mustard greens, etc.] pointing up to Heaven. Knife-cut Limousin beef tartare with black truffle, molasses breadsticks, and vegetable sauce with green aniseed.

ENDIVE FLOWERS, HEN'S EGGS, AND TROUT ROE

14€

Strelitzia reginæ is the name of this magnificent tropical plant called Bird of Paradise. The name comes from its resemblance to the bird's head, its glowing colours, and its fine lines... but it is also the name of a southern constellation that bears that same celestial name, with Gamma Apodis, an orange-coloured star, being the most visible. Something to inspire us to a culinary sketch of that Bird of Paradise full of freshness, taste contrasts, and elegance.

Endive flowers resembling a Bird of Paradise, stuffed with a sorrel omelette quenelle with trout roe. Small enokitake mushrooms with macadamia nuts, a constellation of avocado stars and tatsoi shoots. As an accompaniment, a tangy orange curry sauce and a floating island made from organic eggs.

Dishes designed by François-Xavier Bogard



Net prices, service charge included

THE DISHES



SEEDS OF PARADISE!

25€

Reputed as an aphrodisiac by local African populations, the Guinea pepper did not leave its natural frontiers until trans-Saharan trade was developed by traders from the great Muslim empires at the end of the Middle Ages. Ideally located between the spices of India and European consumers, Arab traders did not have to work hard to have the Guinea pepper accepted as a substitute for pepper, the price of which shot up at that time. There are even depictions of explorers searching for Guinea pepper and in full combat with mythological animals, giving the impression that they went to Paradise to look for the seeds... something that was difficult to contradict when one knows of the huge uncertainty that reigned at the time regarding the geographical location of the earthly Paradise...

A culinary offering of organic cereals [amaranth, kamut wheat, millet, and kasha] with ethno-botanical origins that are close to Guinea pepper. A slice of lemon sole with a John Dory and seaweed stuffing. Broccoli tops and seafood jus with umeboshi, subtly seasoned with grains of Paradise.

PARADEISOS VEAL

25€

This dish evokes the original meaning of the term "Paradise", which is an enclosed area like a protective precinct where there reigns a form of spiritual happiness. Originating from a very ancient Iranian language in which *pairidaēza* means an enclosure for royalty or nobility, the term passed into Persian, then into Ancient Greek, with *paradeisos* coming to mean an enclosed park containing animals, and finally giving the Christian Latin *paradisus*. The Garden of Eden, in its mediæval representation, appears as a circular sacred area, with the circle revealing the divine, the celestial...

Cushion of milk-fed veal deglazed with a gastrique with Orleans vinegar. Corolla of Loire Valley new-season carrots glazed with honey, veal sausage with seasoning vegetables and simple aromatic herbs... an evocation of a subtle sequencing of the Paradisiacal cloister.

DUCK IN THE GODS

25€

In the architecture of a theatre, the term "paradise" or "gods" refers to the highest level, from where the distant view of the stage is reputedly much poorer. However, that terminology would appear to be derived from its proximity to painted ceilings illustrating committed or symbolic compositions. The greatest painters expressed their Art when producing frescoes applied to the ceilings of buildings, like a direct route to the Celestial Realm. In that ambivalence, here is a magnified presentation of a fowl, also in homage to the film of Jacques Prévert "Les enfants du paradis" (Children of Paradise).

Fillet of duck breast Rossini, carmine sauce with Chinon wine and smoked paprika. Golden macarons of creamy polenta with citrus zest ensconced in the "gods". Pak choi shoots garnished with pea purée flavoured with fresh coriander.

ORIENTAL GARDEN LAMB

25€

The etymological relationships between the Garden, the oriental world, and Paradise have been prevalent since the origin of humanity, the term "Paradise" coming from the Persian *pairidaēza*, which also means an enclosed area. Religious texts speak of a place of abundance, rich in ripe fruits like pomegranates, dates, and figs, as well as honey blended with jasmine, musk, and rose... in that vein, an oriental ceremony would be celebrated by drinking milk, symbolising purity, together with the "blessed" fruits of the date palm. Those Oriental products give us the inspiration for this lamb-based dish, like an ode to happiness, to celebration, to shared love, to the birth of children... in the manner of an oasis...

Leg of Quercy lamb cooked with an Oriental touch, with the lamb chop being prepared "like a patty". Ragout of freekeh wheat with almond milk, Medjool dates, and Baglama figs with hydromel. Jasmine and kefta flavours for a garnish of thin courgettes and shoots of Jeere cress.

Dishes designed by François-Xavier Bogard



Net prices, service charge included

THE CHEESES



POULIGNY-SAINT-PIERRE IN A CLOUD

15€

The “Pouligny-Saint-Pierre” appellation is the oldest of the AOCs relating to French goat’s cheese, the manufacture of which dates back to the 18th century. It also covers the smallest production area, which is a guarantee of artisanal production. Its appellation evokes Saint Peter the Apostle, the Guardian of the Gates of Paradise according to Christian texts, and this year, it gives a choice place to this cheese set on a cloud...

AOP Pouligny-Saint-Pierre goat’s cheese in various textures: natural, with a light foam, or in a crunchy version... Small cheese truffles with dried apricot. Sweet-and-sour confiture de lait made from goat’s milk, with capers. Beetroot strips and salted sorbet seasoned with sweet chilli.

Dishes designed by François-Xavier Bogard



Net prices, service charge included

THE DESSERTS



MOSHI MATCHA MADELEINE

15€

In Japan, there is a place in search of beatitude: the island of Naoshima. Soichiro Fukutake, businessman and art collector, gives a wonderful evocation of the project: "The final objective is to be able to realise my plans on Naoshima, in other words, create a Paradise. Everyone speaks of a Paradise after death. I wanted one for the living." Tadao Ando's architectural works installed on the islet inspired us to produce a reinterpretation of a madeleine with a clean shape, like a privileged look up to Heaven... with a Japanese touch in the choice of ingredients: matcha, yuzu juice, beans...

Madeleines stuffed with a light ganache of matcha and a citrus compote seasoned with yuzu juice. Vanilla-caramel ice cream with white beans for an original texture. Chocolate-raspberry glaze and fresh raspberries as an accompaniment. "Madeleine"-biscuit-scented flowers and testing strips.

APPLE CRISP-FONDANT

15€

The apple is often only associated with the Forbidden Fruit growing on the Tree of Knowledge planted in the middle of the Garden of Eden. However, other variant interpretations exist for the fruit. In Greek mythology, the marvellous Garden of the Hesperides had the famous Golden Apples that excited covetousness, leading the goddess Hera to have them guarded by the serpent-like dragon Ladon... In Celtic mythology, the goddess Idunn had a garden of apple trees of which the fruit gave eternal youth and immortality, like a fountain of youth... So, let us desire apples...

A fine, crunchy tartlet of Chanteclerc apples with almond cream flavoured with cherry blossom. Iced parfait of almond-hazelnut praline, brownie, and creamy waina with blackcurrants. Ice cream of green apples with fragrances of patchouli, a plant with Ayurvedic properties that brings rebirth...

CHOCO-BIRD OF PARADISE

15€

The term Birds of Paradise refers to forty species of superb birds that are characterised by plumage of glowing colours. During the courtship period, males follow an extremely sophisticated ceremony based on parades, dances, and songs of magnificent complexity. One cannot help but be fascinated in the face of this idyllic spectacle... The existence of those birds highlights the importance of biodiversity that must be preserved to maintain the last sanctuaries of a wild tropical life existing in Papua New Guinea. This chocolate dessert combines the exceptional aesthetic of the flower and the bird of Paradise.

On a soft chocolate biscuit with banana, a shell of Oriado 60% chocolate in the shapes of a flower of Paradise stuffed with mango-passionfruit ganache. A smooth chocolate-coconut ice cream with tropical chromatic touches.

TREE OF WONDERS

15€

The Tree of Life represent a form of exposé on the laws of the Universe, the strength of vital energies, the creative process, the subtle links between planet Earth, humans, the living world... It has multiple spiritual and artistic representations. The frieze by Gustave Klimt, which is the best known, shows the decorative motifs, the spirals, and the golden tints of the symbol... Like a metaphor, the "Tree of Wonders" displays a sugary universe of flowers, leaves, and fruit... a link that unites humans to the plant world.

Representation of a sugared Tree of Life bearing wonderful sweets and biscuits, strawberry bubbles with basil, almond thins, and jellied red fruits. Golden cannoli stuffed with pistachio-jasmine sorbet to accompany the dessert.

Dishes designed by François-Xavier Bogard



Net prices, service charge included

2 MENUS TO CHOOSE FROM

1 MENU PER PERSON - EXCLUDING DRINKS

MENU DISCOVERY 30 €

- 1 main course
- 1 coffee with an assortment of desserts
- 1 glass of wine (15 cl)

MENU GASTRONOME 42 €

- 1 starter
- 1 main course
- 1 dessert

OR

À LA CARTE

Starter 14 €

Main 25 €

Cheese 15 €

Dessert 15 €

Coffee with an assortment of desserts 8 €

Tea with an assortment of desserts 8 €

Wine menus

Choice in the wine list marked [*]

1 glass (15 cl) 6,50 €

Dishes designed by François-Xavier Bogard



Net prices, service charge included