

*Lapérouse* MAISON DE PLAISIRS  
DEPUIS 1766



## STARTERS

Season « Colette » vegetable stock V*	16 euros
Green Mesclun salad, coriander & mushrooms V*	24 euros
Perfect Egg, truffle & mushrooms, potatoes foam	55 euros
Truffled Croque-Monsieur, comté cheese V*	34 euros
Beef tartare, seaweed & caviar	62 euros
Duck crusted pâté stuffed with foie gras & pistachios	25 euros
Duck foie gras, corn & curry chutney, brioche	45 euros
Smoked salmon, baked potatoes, fresh dill	32 euros
Sea bass carpaccio	34 euros
Dublin bay Prawn tartare, passion fruit dressing	36 euros
Mashed potatoes « Charlotte », caviar topping	88 euros
« Golden Imperial » Caviar from the « Casparian » house,	30g. 90 euros
Blinis & fresh cream infused with lemon	125g. 400 euros
	250g. 750 euros

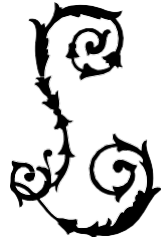
\*Vegetarian dishes. VAT included in prices. Please let your waiter know if you have any food allergies.  
Meat from EU.

## MAIN DISHES

Roasted scallops, leek fondue & seaweed	46 euros
Royal Sea Bream « flambée » with absinthe & grilled fennel, sauce vierge	44 euros
The Roasted « Victor Hugo » Lobster	140 euros
Chicken Supreme, morel mushroom cream sauce	45 euros
Châteaubriand, french fries & black pepper sauce	64 euros
Truffle rigatoni V*	56 euros
Caviar rigatoni	105 euros
Season vegetables « Cocotte », green herbs V*	32 euros

## GRAND CLASSICS OF THE HOUSE

The Beef Wellington <i>for two people</i> <i>Served in may 1940 to Sir Winston Churchill</i>	75 euros / pp.
Sole meunière, mashed potatoe puree <i>For two people</i>	95 euros / pp.



## LAPEROUSE'S MIRRORS

Certain restaurants outlive us. Its annoying because it makes us feel so ephemeral. The battle between ourselves and Lapérouse however is one we've already lost. Generally I don't like castles unless they'll serve me Moscow Mules around the clock. The beauty of 'chateau' Lapérouse is that it is haunted. The mirrors remember what we have forgotten. Carved with diamonds of Baudelaire's *Haitara's* they reflect the world of yesterday. The memories of pleasures past galvanise the present. Though it might seem like any other night this is no ordinary place - the lights in its dining rooms are the lights of a fairy tale.

You can experience three centuries of Parisian life without stepping outside 51 Quai des Grands Augustins. And anyway what use is the outside world anyway ? Through the window I watch a boat glide long the seine, its spotlights highlighting the brown woodwork with orange beams : chandeliers flicker, jealous of the humans. Few ghosts excite me the way my memory does. At Lapérouse, Hugo converses with Houellebecq in the salon where Proust and Colette once dined — though not together. The food, like nostalgia, is equally to be savoured and the best cocktails are those that can dissolve time.

Frédéric Beigbeder,  
lover of Lapérouse