

# LE COROT

Here you are at the beginning of the adventure!

Around you, the effervescence of my territory is revealed. A Paris of countryside coiled between vegetable gardens, forests and ponds where fauna and wild flora get ready to marry under your eyes.

Let yourself be carried away by the treasures of this surrounding nature. Those of my market gardeners, my pickers, my breeders, my fishermen, my wine growers...

It is to these craftsmen of the earth and the water, who entrust me with their wonders and allow me to write the most beautiful cookbook every day that I want to pay tribute here.

However, it is impossible to tell the story alone. We are better when we are together. Thanks to my crew for accompanying me in my country cooking.

*Rémi Chambard*

### AROUND THE PONDS

*Menu served only on Thursday and Friday at lunch time*

95 euros - 4 services

### THE PROMENADE

155 euros - 6 services

### THE GREAT WALK

*Menu served until 1:30 pm and 9:00 pm*

185 euros - 8 services

### CHILDREN MENU

*(12 years maximum)*

45 euros

### OUR SELECTION OF CHEESES FROM ILE DE FRANCE

20 euros

## AROUND THE PONDS

### MEUDON

Trout | Fir tree | Sorrel

### MÉRÉVILLE

Pike | Watercress | Champagne

### CRÉCY-LA-CHAPELLE

Pigeon | Parisian carrot | Herbs sauce

### SÈVRES

Pear | Linden honey | Wood sorrel

# THE PROMENADE

## MEUDON

Trout | Fir tree | Sorrel

## MÉRÉVILLE

Pike | Watercress | Champagne

## VILLE D'AVRAY

Mushrooms | artichoke | Anis hisope

## CRÉCY-LA-CHAPELLE

Pigeon | Parisian carrot | Herbs sauce

## CARRIÈRES-SUR-SEINE

Parsley | Coriander | Basil

## SÈVRES

Pear | Linden honey | Wood sorrel

# THE GREAT WALK

## COUBERT

White asparagus | Broad bean | Mariglod

## MEUDON

Trout | Fir | Sorrel

## CHELLES

Morel | Wild garlic | "les Terrasses" wine sauce

## BOUAFLE

Zander | Celeriac | Lovage

## VILLE D'AVRAY

Mushrooms | Artichoke | Anis hisope

## CLAMART

Lamb | Green peas | Mint

## CARRIÈRES-SUR-SEINE

Parsley | Coriander | Basil

## OZOUER-LE-VOULGIS

Vanilla | Toasted rice | Raw cream

## OUR CRAFTSMEN OF TASTE

FRÉDÉRIC LALOS BAKERY | SÈVRES

*The Bread*

LE POTAGER DU ROI | VERSAILLES

*The Herbs*

LES MOULINS DE VERSAILLES | VERSAILLES

*The Flour*

VALDEMAR BARREIRA | CARRIÈRES-SUR-SEINE

*The Vegetables, fruits*

LA FERME DE LA CHALOTTERIE | OZOUER-LE-VOULGIS

*The creamery*

SAMUEL DE SMET | BROUÉ

*The saffron*

PHILIPPE NANTOIS | MORAINVILLIERS

*The Vegetables, fruits*

LA CHAMPIGNONNIÈRE DU CLOS DU ROI | SAINT-OUEN L'AUMÔNE

*The Mushrooms*

LA FAMILLE BARBEROT | MÉRÉVILLE

*The watercress*

FERME DES BEURRERIES | FEUCHEROLLES

*The eggs*

LES ETANGS DE SOLOGNE | SAINT-VIATRE

*The osciètre caviar*

NICOLAS BERGER | CHOISY-LE-ROI

*The chocolate*