

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 at diner time on Wednesday, Thursday and Friday at lunch time
(excluding public holidays)*

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

25 euros

AROUND THE PONDS

VILLE D'AVRAY

Mushrooms | Eggplant | Anis hisope

MEUDON

Trout | Fir tree | Wood sorrel

CRÉCY-LA-CHAPELLE

Pigeon | Parisian carrot | Herbs sauce

OZOUER-LE-VOULGIS

Vanilla | Toasted rice | Raw cream

THE PROMENADE

VILLE D'AVRAY

Mushrooms | Eggplant | Anis hisope

MEUDON

Trout | Fir tree | Wood sorrel

THOIRY

Zander | Green bean | Saffron

CRÉCY-LA-CHAPELLE

Pigeon | Parisian carrot | Herbs sauce

MONTMORENCY

Cherry | Elderflower | Lemon

OZOUER-LE-VOULGIS

Vanilla | Toasted rice | Raw cream

THE GREAT WALK

CHAILLY-EN-BIÈRE

Tomatoes | Lovage

CARRIÈRES-SUR-SEINE

Zucchini flower | Pike | Nasturtium

MEUDON

Trout | Fir tree | Wood sorrel

FONTENAY-TRÉSIGNY

Lobster | Spinach | Herbs

VILLE D'AVRAY

Mushrooms | Eggplant | Anis hisope

MÉRÉVILLE

Sweet bread | Artichoke | Watercress

MONTMORENCY

Cherry | Elderflower | Lemon

FOSSES

Strawberry | Rhubarb | Shiso

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 and fruits

LA FERME DE LA CHALOTTERIE | OZOUER-LE-VOULGIS

The creamery

SAMUEL DE SMET | BROUÉ

The saffron

PHILIPPE NANTOIS | MORAINVILLIERS

The Vegetables and 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