

# 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  
(excluding public holiday)

145 euros - 4 services

## THE PROMENADE

195 euros - 6 services

## THE GREAT WALK

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

235 euros - 7 services

## CHILDREN MENU

*(12 years maximum)*

65 euros

## OUR SELECTION OF CHEESES FROM ILE DE FRANCE

25 euros

To ensure the best possible experience, we would be grateful if you could all choose the same menu.  
Thank you for your understanding.

## AROUND THE PONDS

### SAINT-OUEN-L'AUMÔNE

Mushrooms | Anis hisope

### SAÂCY-SUR-MARNE

Trout | Fennel | Champagne

### VERSAILLES

Poularde | Crayfish | Swiss chard

### SÈVRES

Peach | Honey | Marigold

# THE PROMENADE

## SAINT-OUEN-L'AUMÔNE

Mushrooms | Anis hisope

## SAÂCY-SUR-MARNE

Trout | Fennel | Champagne

## THOIRY

Pike perch | Green beans | Saffron

## VERSAILLES

Poularde | Crayfish | Swiss chard

## MILLY-LA-FORÊT

Raspberry | Peppermint

## SÈVRES

Peach | Honey | Marigold

# THE GREAT WALK

## CHAILLY-EN-BIÈRE

Tomato | Lovage

## MÉRÉVILLE

Pike | Watercress | Caviar

## SAÂCY-SUR-MARNE

Trout | Fennel | Champagne

## VERSAILLES

Lobster | Zucchini flower | Basil

## MEAUX

Sweet bread | Girolle | Tarragon

## MILLY-LA-FORÊT

Raspberry | Peppermint

## OZOUER-LE-VOULGIS

Fig | Fig leafs | Raw cream

## OUR CRAFTSMEN OF TASTE

BOULANGERIE FRÉDÉRIC LALOS | SÈVRES  
Bread

LES MOULINS DE VERSAILLES | VERSAILLES  
Flour

ASSOCIATION DU CLOS DU PAS SAINT-MAURICE | SURESNES  
White wine

LA FERME DE LA CHALOTTERIE | OZOUER-LE-VOULGIS  
Dairy Products

VALDEMAR BARREIRA | CARRIÈRES-SUR-SEINE  
Fruits, vegetables

CHAMPERCHÉ | SARTROUVILLE  
Flowers

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

LA SAFRANERIE BLANCHET | THOIRY  
Saffron

FERME DES BEURRERIES | FEUCHEROLLES  
Eggs

MAISON CHEVET | FONTENAY-TRÉSIGNY  
Aromatics herbs

LA FAMILLE BARBEROT | MÉRÉVILLE  
Water cress

L'ORÉE DE MILLY | MILLY-LA-FORÊT  
Poultry

NICOLAS BERGER | CHOISY-LE-ROI  
Chocolate