

Le comptoir de dégustation

*

CAVES LEGRAND

LUNCH

Lunch

12h-14h30

LES ENTRÉES

Salmon € 12,00
Gravelax of Salmon, raw cream with fresh horseradish, trout eggs and fermented red cabbage.

Domaine Trapet,
Riesling Riquewhir 2015 [€ 12,00]

Split Pea € 12,00
Split pea cream soup, fresh Provence truffle and country bread powder.

Domaine Lorenzon,
Montagny 1er Les Truffières 2014 [€ 10,00]

Iberian Ham beef €18,00
Slightly marbled ham beef from Burgos area.

Clos Puy Arnaud,
Castillon Côtes-de-Bordeaux 2011 [€ 12,00]

Lunch

12h-14h30

LES PLATS

Mackerel € 22,00
Flame-grilled fillet, Piccalilli sabayon sauce and pickles, roasted salsifies and pan-fried radicchio.

Domaine Billaud-Simon,
Chablis 1er cru Mont de Milieu 2016 [€ 16,00]

Beef € 24,00
Beef fillet in tartar, seasoned with bottarga and fresh seaweed, mashed potatoes and lamb's lettuce salad.

Domaine Saint-Préfert,
Châteauneuf-du-Pape 2017 [€ 18,00]

Criaxeria Cane € 25,00
Criaxeria Cane in two courses, rosé fillet and candied leg, Bigarade sauce with candied citrus fruits, simmered winter vegetables.

Domaine Saint-Jacques,
Rully 1er cru Stellaris 2015 [€ 14,00]

DESSERTS

Mango € 11,00
Mango marinated in marjoram syrup, egg yolk candied in sugar and buckwheat granola.

Egon Müller, Schwarzhofberger Kabinett 2018 [14,00 € les 6cl]

Apple € 11,00
Chou topped with apples roasted in Calvados and chiboust cream.

Calvados, Manoir d'Apreval « Grande Réserve » [10,00 € les 6 cl]

COMPTOIR SPECIALITIES

Comptoir Specialities

Served all day long

CHEESE

Truffle Burratina € 13,00
Served with Piedmont nuts and olive oil from Baux-de-Provence.

The Cheese Selection Plate € 20,00
Our cheeses are selected according to numerous selection criteria. Indeed, the maturity as well as the season matter a lot to us. With this plate of cheese you will taste several French cheeses made with raw cow's milk, goat's milk as well as sheep's milk. Our selection may vary depending on the season.

COLD CUTS

Legrand Plate € 18,50
Selection of salami from Maison Conquet, Vouvray wine flavoured terrines and rillettes by Hardouin and a comté fruité cheese of Bernard Anthony. Served with balsamic onions.

DESERTS

Chocolate Bites € 6,50
Moka, Châtaigne, Rocher, Valparaiso.

The Baulois Chocolate Fondant € 6,50
Soft chocolate fondant from La Baule. Delicate texture with a caramelised flavour and a salted touch.

Les assiettes du Comptoir

Dès 15h

FISH

The Coral Sea Urchin Tarama € 9,00
Made with cod eggs.

The Rödel Sardine € 11,00
Vintage sardines marinated in olive oil served with lemon and toasts.

Fish Selection € 21,00
Fish selection of Maison Safa served with sea urchin tarama and seaweed tartare.

LE FOIE-GRAS

Foie-gras € 19,00
Half-cooked foie-gras served with a figs jam.

COLD CUTS

Plate of salami € 7,00
From La Maison Conquet.

The Noir de Bigorre € 16,50
Noir de Bigorre is a very ancient breed of pig from Midi-Pyrénées region.
The plate consists in a lightly salted ham.



WINES

The glass, the bottle, the magnum.

Looking for something in particular ?

Any wine from our incredible wine cellar can be drunk at the Comptoir in exchange of a 15€00 fee for the service.

CHAMAPGNE WINES (12 cl)

Champagne Bérèche | Brut Réserve

€ 14,00

«A family estate, Maison Bérèche owns 9 hectares of vines located on the Montagne de Reims and the Vallée de la Marne. Vincent and Raphael represent the 5th generation of winegrowers.

Like their parents, they pay great attention to the vines and the soil. Each intervention is measured and herbicides are prohibited. The wines bear witness to this Champagne subsoil, thanks in particular to a slow and spontaneous fermentation, to the prolonged ageing of the wines on lees and to the respect of the rhythms of the climate in the ageing of the wine...»

Champagne Charles Heidsieck | Vintage Rosé 2005

€ 25,00

This cooperative, founded in 1929, has the particularity of accepting only grapes from the grand cru Mailly (where the chardonnays pinotent and the pinots chardonnent), in the heart of the Montagne de Reims, from some 70 hectares. All the cuvées are therefore grand cru, with possible blends of different vintages, based on the pinot noir and chardonnay grape varieties - pinot meunier not being used in grand cru. The champagnes are generally ample and dense, with a very beautiful definition of fruit. Without doubt the best cooperative cellar in the region, this house is committed to a plot-by-plot approach.

Krug | Krug « Grande Cuvée - 167^{ème} Edition »

€ 45,00

This Champagne house was founded by Joseph Krug in 1853 and is based in Reims. Krug produces mainly Krug Grande Cuvée, supplemented by a non-vintage rosé, a vintage blanc, a vintage Blanc de Blancs from the Clos du Menil located in the Côte des Blancs, a vintage Blanc de Noirs from the Clos d'Ambonnay and older vintage released as Krug collection series. Krug uses all three Champagne varieties in their wines, Chardonnay, Pinot noir and Pinot meunier. At Krug, the winemaking process begins with a demanding and individual selection of each plot of wines. It goes on with the vinification process of the grapes from each plot in wooden casks.

WHITE WINES (12 cl)

Bordeaux

Château Grand Village | Bordeaux Supérieur 2013 € 8,00

The Guinaudeau's are a team. Each member has his or her place where he or she excels and plays his or her role to the fullest. This role evolves with the years, as experience and transmission require. We owe to Jacques the groundwork that has been done for over 30 years in the vineyard. With the complicity of Sylvie, whose mother figure federates the group, he has assumed his demanding quest for excellence. Baptiste, the eldest son, takes over the vision. As for Julie, his wife, she is now the soul of the wine. It is from this family that each year unique wines are born.

Burgundy

Domaine Lorenzon | Montagny 1er Les Truffières 2014 € 10,00

Bruno Lorenzon defines himself as a winegrower with an atypical background. A native of the village of Mercurey and representative of the fourth generation of winegrowers, he chose to attend business school after studying oenology. It was in 1997 that his father entrusted him with the keys to the cellar and he accepted the challenge. He'll make wine in Mercurey!

Alsace

Domaine Trapet | Riesling Riquewhir 2015 € 12,00

Domaine Trapet was born from the meeting between a Burgundian winegrower and an Alsatian winegrower. Jean-Louis Trapet in addition to his great terroirs of Gevrey-Chambertin also has a pueed in Beblenheim and Riquewihr. Over 6 hectares, the estate magnifies the Grands Crus of Sonnenglanz, Schlossberg or Schoenenbourg.

Loire Valley

Domaine Vacheron | Sancerre Les Romains 2016 € 14,00

The Vacheron family has always lived on the peak of Sancerre. Jean Vacheron was one of the strong men of the appellation. Under the impetus of a new generation, Jean-Denis (1989-1995), Jean-Dominique (1993) and Jean-Laurent (2001), a new work is being carried out around the lieux-dits. In 1995, Belle Dame was vinified and bottled separately. This work continued with Les Romains in 1997, which very quickly became one of the spearheads of the estate. The estate switched to biodynamic viticulture in 2004, and all the wines were certified in 2008.

Burgundy

Domaine Billaud-Simon | Chablis 1er cru Mont de Milieu 2016 € 16,00

Established in the vineyards of Chablis since 1815, the Billaud-Simon estate covers some twenty hectares on the most beautiful Chablis terroirs where Chardonnay reigns supreme. Rooted on four Grands Crus (Les Clos, Les Preuses, Vaudésir, Les Blanchots) and four Premiers Crus (Montée de Tonnerre, Mont de Milieu, Fourchaume, Vaillons), the parcels are mainly made up of fifty-year-old vines maintained with patience and the greatest respect for the environment and traditions.

Rhone Valley

Domaine Saint-Préfert | Châteauneuf-du-Pape 2017 € 18,00

Today Saint Prefert is embodied in the person of Isabel Ferrando. A banker originally from the region and converted into a winegrower, she expanded the vineyard and rapidly improved the quality of the wines. Very attached to tradition, Isabel perpetuates the historical know-how of the estate.

RED WINES (12 cl)

Bordeaux

Château Grand Village | Bordeaux Supérieur 2014 € 8,00

The Guinaudeau's are a team. Each member has his or her place where he or she excels and plays his or her role to the fullest. This role evolves with the years, as experience and transmission require. We owe to Jacques the groundwork that has been done for over 30 years in the vineyard. With the complicity of Sylvie, whose mother figure federates the group, he has assumed his demanding quest for excellence. Baptiste, the eldest son, takes over the vision. As for Julie, his wife, she is now the soul of the wine. It is from this family that each year unique wines are born.

Beaujolais

Domaine Jean Foillard | Morgon Les Charmes Eponym' 2017 € 9,00

Jean Foillard is one of the mythical winegrowers of the Beaujolais region. He started in 1981 when he joined the family estate before establishing his own winery in 1985. On a vineyard of 14 ha, his style and natural wines have done much for the reputation of Morgon, and by extension of all the Beaujolais.

Bordeaux

Clos Puy Arnaud | Castillon Côtes-de-Bordeaux 2011 € 12,00

Well known in Saint-Emilion where they owned Pavie and Troplong-Mondot, the Valette family has been running a 12-hectare estate in Castillon since 2000, set on a clay-limestone plateau. Thierry Valette practices plot by plot vinification and biodynamic viticulture.

Burgundy

Domaine Saint-Jacques | Rully 1er cru Stellaris 2015 € 14,00

Located in Rully, in the heart of the Côte Chalonnaise in Burgundy, the Domaine Saint-Jacques was acquired by Amédé Grandmougin in 1955. In 1991, his son Christophe took over the family estate. The estate is steeped in history and was once a pilgrimage residence. It is home to Roman cellars dating from the 13th century and an 18th century winery.

Rhone Valley

Domaine Saint-Préfert | Châteauneuf-du-Pape 2015 € 14,00

Today Saint-Préfert is embodied in the person of Isabel Ferrando. A banker originally from the region and converted into a winegrower, she expanded the vineyard and rapidly improved the quality of the wines. Very attached to tradition, Isabel perpetuates the historical know-how of the estate.

Rhone Valley

Domaine Yves Cuilleron | Côte Rotie Bassenon 2014 € 18,00

Yves pays extra-special care to the quality of his vines and rejects «off-the-shelf ideas». His vision of viticulture is highly personal : meaning not conventional, not organic and not biodynamic.

MATURE WINES

6 cl 12 cl

White Wines - Alsace

Domaine Zind Humbrecht | Rotenberg Pinot Gris 2000 Selection Grains Nobles 16 € 32 €

White Wines - Loire Valley

Domaine des Roche Neuves | Solera 1997 23 € 45 €

Red Wines - Loire Valley

Domaine Alphonse Mellot | Sancerre Rouge En grands Champs 2012 15 € 30 €

Clos Rougeard | Saumur-Champigny 2013 40 € 80 €

Red Wines - Jura

Domaine Puffeney | Arbois Trousseau 2017 6 € 12 €

White Wines - Burgundy

Domaine du Comte Liger-Belair | Bourgogne Aligoté 2015 8 €

Domaine des Comtes Lafon | Meursault Clos de la Barre 2005 18 € 36 €

Domaine Raveneau | Chablis 1^{er} Cru Chapelot 1999 28 € 55 €

Red Wines - Burgundy

Domaine des Perdrix | Nuits-Saint-Georges 1^{er} Cru Huit Ouvrées 2013 15 € 30 €

Domaine du Comte Armand | Pommard 1^{er} Cru Clos de Epeneaux 2011 20 € 40 €

Domaine Méo-Camuzet | Vosne-Romanée Les Chaumes 2014 21 € 42 €

Domaine Perrot-Minot | Charmes-Chambertin Vieilles Vignes Grand Cru 2009 32 € 63 €

Domaine Trapet | Chambertin Grand Cru 2000 40 € 79 €

Domaine Georges Vogüé | Chambolle-Musigny 1er cru Les Amoureuses 2008 40 € 80 €

Domaine Liger-Belair | Vosne-romanée 2010 50 € 100 €

Domaine d'Eugénie | Grand Echezeau Grand Cru 2011 58 € 115 €

Domaine Roumier | Chambolle-Musigny 1er cru Les Amoureuses 2008 120 € 240 €

Red Wines - Beaujolais

Domaine Louis-Claudes Desvignes | Morgon Les Impénitents 2010 8 € 15 €

White Wines - Bordeaux

Domaine Smith Haut-Lafitte | Pessac-Léognan 2014 13 € 25 €

Château d'Yquem | Y d'Yquem 2000 32 € 64 €

Château d'Yquem | Y d'Yquem 2010 36 € 72 €

6 cl 12 cl

Red Wines - Bordeaux

Château Les Carmes Haut-Brion Pessac-Léognan 2010	18 €	36 €
Château Calon Segur Saint-Estephe 2000	27 €	54 €
Château Trontanoy Pomerol 1979	36 €	71 €
Château Tertre Roteboeuf Saint-Emilion Grand Cru 1989	40 €	80 €
Château Tertre Roteboeuf Saint-Emilion Grand Cru 2005	45 €	90 €
Château Cheval Blanc 1 ^{er} Grand Cru Classé 2004	55 €	110 €
Château Lafleur Pomerol 1989	68 €	136 €
Château Cheval Blanc 1 ^{er} Grand Cru Classé 2001	75 €	150 €

White Wines - Rhone Valley

Domaine Clos des Papes Châteauneuf-du-Pape 2005	14 €	28 €
Rotem & Mounir Saouma Châteauneuf-du-Pape Magis 2012	18 €	35 €

Red Wines - Rhone Valley

Domaine Clusel-Roch Côte-Rotie La Viallière 2013	10 €	20 €
Domaine Jamet Côte-Rotie 2015	12 €	24 €
Domaine Clos des Papes Châteauneuf-du-Pape 2014	12 €	24 €
Domaine Beaucastel Châteauneuf-du-Pape 2013	13 €	25 €
Domaine Jamet Côte-Rotie 1999	28 €	55 €

Red Wines - Languedoc Roussillon

Domaine Peyre Rose Coteaux du Languedoc Clos des Cistes 2008	11 €	22 €
--	------	------

White Wines- United States

Kutch Sonoma California Chardonnay 2016	8 €	15 €
Lingua Franca Willamette «Avni» Chardonnay 2015	13 €	25 €

Red Wines - United States

Dominus Estate Dominus 2006	30 €	60 €
-------------------------------	------	------

SWEET WINES

6 cl 12 cl

Bordeaux

Château Fargues | Sauternes Lur Saluces 2005 17 € 33 €

Château Yquem | Sauternes Premier Cru Supérieur Classé 1969 80 € 160 €

Corsica

Domaine Abbatucci | Dolce Rosso 2015 29 € 58 €

Germany

Egon Müller | Schwarzholberger Kabinett 2018 14 € 27 €

Schloss Lieser | Riesling Brauneberg Juffer Sonnenuhr Spatlese 2009 25 € 50 €

Weingut Willi Schaefer | Mosel Graacher Domprost Riesling Auslese 2011 30 € 60 €

WINE UNDER VEIL

Domaine Puffeney | Arbois Jaune 2010 12 €

MUTATED WINES (6 cl)

Spain

Emilio Lustau | Xérès Dry - Palo Cortado

4,00€

Bodega Emilio Lustau has been founded in 1896 by Don José Ruiz-Berdejo and developed by his son-in-law Dan Emilio Lustau Ortega during the 1940s. Thanks to his successors Rafael Balao and Luis Caballero, the current owner, the bodega has become one of the best Jerez bodega modern and traditional as the same time. Emilio Lustau wines come from two main vineyards, one located in the Jerez Superior and the other near the coast in Las Cruces.

Emilio Lustau | Xérès Doux - East India Solera 15 Ans

7,00 €

Lustau is now the only bodega honouring the tradition with its East India Solera, a replica of the old profile. It is made from a selection of around 80% Oloroso and 20% Pedro Ximènèz butts that have aged separately. Then they it is blended and matured further in a 1/33 solera for three more years, in a specific part of the bodega that is hotter and more humid than the rest of the place.

Portugal

Henriques y Henriques | Madère Bual 10 years old

7,00€

The history of Henriques & Henriques, founded by João Gonçalves Henriques goes back to 1850. After his death in 1912, a partnership was created between his sons, Francisco Eduardo and João Joaquim Gonçalves, hence Henriques & Henriques. From then on, Henriques & Henriques played an important role in viticulture and wine making on the island. In 1913 the family interests were established as a firm, and by 1925, the firm concentrated on shipping its own wines instead of supplying them to other shippers. Henriques & Henriques is the only Madeira producer to own a vineyard.

J. H. Andersen | Porto Cuvee Royal Choice 20 ans

10,00€

Founded in 1845 by a young Danish who fell in love with Portugal and Porto wines, Andersen House has preserved its family independence to the point of being one of the last of its kind in Vila Nova da Gaia - Porto's capital.

DRINKS

COGNACS (6 cl)

Cognac Tesseron lot n° 90	11,50 €
Cognac L Herault - X.O	16,00 €
Cognac Raymond Ragnaud - 1 ^{er} Cru de Cognac	16,00 €
Cognac Lhéraud - X.O Charles VIII	35,00 €

ARMAGNACS (6 cl)

Bas Armagnac Domaine d'Espérance 1992	20,00 €
Armagnac Baron Gaston Legrand - Ténazère 1979	27,00 €

CALVADOS (6 cl)

Calvados Manoir d'Apreval « Grande Réserve »	10,00 €
Calvados Adrien Camut 6 ans d'âge	14,00 €
Calvados Adrien Camut Hors d'Âge	22,00 €

WHISKIES (6 cl)

Big Peat Islay - Ecosse	7,00 €
Eagle Rare 10 ans - Kentucky	10,00 €
Redbreast 12 ans - Irlande	11,00 €
Nikka Coffey Malt - Japon	12,00 €
Nikka Coffey Grain - Japon	12,00 €
Glenlivet Nadurra 16 ans - Ecosse	15,00 €

RHUMS (6 cl)

Rivière du Mât « Grande Réserve » - Île de la Réunion	8,00 €
Maison du Rhum Colombie Batch 2	12,00 €
Depaz «Port Cask Finish» - Martinique	18,00 €

CHARTREUSES (6 cl)

Chartreuse VEP verte	15,00 €
Chartreuse Tarragone 1966	300,00 €

EAUX DE VIE (6 cl)

Poire Williams	11,00 €
Griotte d'Alsace Windholtz	10,00 €
Mirabelle d'Alsace Windholtz	10,00 €

COFFEE

Café Legrand de l'Arbre à café	3,50 €
--------------------------------	--------

APPLE & WATER

3,50 €

Apple (12 cl)

Manoir d'Apreval Jus de pomme	5,00 €
Manoir d'Apreval Cidre Brut Millésimé	5,00 €

Mineral Water

Saint-Georges Eau plate (1 l)	6,00 €
Saint-Géron Eau gazeuse (75 cl)	6,00 €

