



# HÉMICYCLE

Chef Flavio Lucarini and pastry chef Aurora Storari take you  
on a journey from Rome... in Paris.

Let the debate begin!

# AGREEMENTS AND DISAGREEMENTS

This page presents my universe, my reflections, and the tensions that make, in my opinion, the richness of any democracy.

Each month, I will propose two pairings at the Coravin: one to highlight a producer, a vintage or a terroir; the other from my most beautiful bottles in the cellar.

I hope this selection will catch your attention.

Ce mois-ci, j'ai le plaisir de vous présenter :

DOMAINE LEFLAIVE – 5 Glasses	(8cl)	245€
HEMICYCLE – Les grands millésimes et les grands terroirs de notre cave	(8cl)	350€

The actual pairing can be found on the following pages; These are rare eno-gastronomic experiences.

That is why I am happy to offer them to you.

# TASTING MENUS

Menus are available for lunch and dinner

## INSTANT MICHELIN

3 Appetizers | Starter | Main course | Predessert | Dessert

A glass of champagne – 6cl | 2 glasses of wine – 6cl | Water | hot drink 51€

89€

## ALIGRE

3 Appetizers | 3 Starters | 1 Main course – *Fish or Meat* - | Predessert | 2 Desserts

Available in a vegetarian version

A glass of champagne – 6cl | 3 glasses of wine – 6cl | Water | hot drink 61€

124€

## TRIONFALE

3 Appetizers | 3 Starters | 2 Main courses | Cheese | Predessert | 2 Desserts

A glass of champagne – 6cl | 4 glasses of wine – 6cl | Water | a hot drink 71€

164€

## Supplements

Cacio e Pepe 11€

Suppli 8€

I replace my meat with the Quail from the menu 20€pp

## STARTERS

### "Open" raviolo

Beetroot | Koji | Buttermilk | Hibiscus

35€

### Spaghetti from the day before

Cuttlefish | Lemon Verbena | Kiwi

39€

### Grilled oysters

White asparagus | Comté | Cecina | Geranium

37€

Add if you feel like it

*Brioche with Comté, stuffed with Cecina, white asparagus and geranium* 7€

### Morels

Guanciale | Lentils | Vin Jaune | Parmesan cheese | Mustard

49€

## MAIN COURSES

### Green asparagus

Kumquat | Pistachio | Thyme | Olive Oil | Elder flowers

49€

### Return from fishing

Clam-chowder | Razor clams | Wild Garlic | Black Lemon

53€

### Rabbit

Olives | Baby squids | Peas | Corsican grapefruit | Mint

51€

Add if you feel like it

*Tagliatelle with rabbit offal, baby squid and mint* 12€

### Stuffed Quail to Share

Soufflé Tacos | Green Beans | Lardo | Barberry Royal Sauce

55pp

## THE CHEESE STATEMENT

### Cacio e Pepe

Spaghettini with Pecorino Romano and our spice mix 23€

### "Smash" Suppli

Mozzarella | Herb juice 15€

## DESSERTS

### Strawberry

Sea lettuce | Pollen | Rice 25€

### Rhubarb

Melilot | Tamarin | Caramel 25€

The dishes on the menu are likely to contain one or more of the 14 allergens. The precise list is available on request.  
The restaurant does not accept payment by cheque. Net prices in euros including VAT - Service included.  
The origin of our meats favours France as well as Spain. Are raised and slaughtered in France and Spain  
To guarantee the quality of the service, the menu is not subject to changes

# LUNCH MENUS

Tuesday to Friday, excluding public holidays.

## LES CHAMPEAUX

89€

Appetizers

Starter of your choice

Main course of your choice

Cacio e pepe

Spice blend

Predessert

Dessert of your choice

*Water / Hot Drink / Sommelier's Pairing*

51€

---

## CECAFUMO

55€

Instant cuisine inspired by market products

Starter, main course, dessert

*Water / Hot Drink / Sommelier's pairing*

€35

Served in 1 hour, on request

The menu is designed to be served at the entire table, to ensure a seamless experience

The menu is subject to variation in relation to the arrivals

The dishes on the menu are likely to contain one or more of the 14 allergens. The precise list is available on request.

The restaurant does not accept payment by cheque. Net prices in euros including VAT - Service included.

The origin of our meats favours France as well as Spain. Are raised and slaughtered in France and Spain

To guarantee the quality of the service, the menu is not subject to changes