



# 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.

This month, I am pleased to introduce you:

DOMAINE LEFLAIVE – 5 Verres	(8cl)	245€
-----------------------------	-------	------

HEMICYCLE – Les grands millésimes et les grands terroirs de notre cave	(8cl)	350€
--	-------	------

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

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

The agreement is to be considered for the whole table

# TASTING MENUS

Menus are available for lunch and dinner

## ALIGRE

3 Appetizers | 3 Starters | 1 Main course | Predessert | 1 Dessert

124€

Also available in a vegetarian version

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

## TRIONFALE

3 Appetizers | 3 Starters | 2 Courses | Predessert | 2 Desserts

164€

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

## Supplements

Cacio e Pepe 11€

Suppli 8€

I'd like to swap my meat for the quail 20€ pp

The menus are designed to be served at the entire table, to ensure a seamless experience

## STARTERS

### "Open" ravioli

Beetroot | Koji | Buttermilk | Hibiscus

37€

### Spaghetti from the day before

Cuttlefish | Lemon verbena | Kiwi

42€

### Lobster Satay

Sumeshi | Summer roast jus | Lemon Balm | Almonds

58€

### King oyster mushroom

Cecina | Sea Almond | Borlotti | Tarragon | Rocket

39€

## MAIN COURSES

### Green asparagus

Kumquat | Pistachio | Thyme | Olive Oil | Elderflower

49€

### Red Mullet

Datterini | Fennel Flower | Carrots

51€

### Rabbit

Olives | Anchovies | Peas | grapefruit | Mint

51€

Add if you feel like it

*Tagliatelle with rabbit offal, tracks and mint 12€*

### Stuffed quail to share

Soufflé tacos | Green beans | Lardo | Barberry royal sauce

58pp

## THE WAY WE DESIGN CHEESE

Roquefort Parfait

Mizuna | Mustard | Pickled figs

18€

"Smash" Suppli

Mozzarella | Herbal juice

15€

## DESSERTS

Cherry

Shiso | Crusco pepper | Tonka Bean

25€

Apricot

Peanuts | Fig Leaf | Chocolate

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 – Lobster +6€

Main course of your choice – Quail (min 2 guests) +20€

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