

# Trente-Trois

Sébastien Sanjou

P A R I S

« Trente-Trois » (thirty-three, symbolic name referring to Maison Villeroy's address) is orchestrated by Sébastien Sanjou, twice Michelin-starred chef, also at the head of the Relais des Moines in Arcs-sur-Argens in the Var.

Sébastien Sanjou offers a colorful and imaginative cuisine, with at the heart of each meal, a beautiful product, carefully worked with a strong identity. He cultivates an exceptional relationship with his producers, fishermen and breeders who are all passionate, respectful of the environment and its resources.

« Cooking is all about sharing.  
The simple pleasure to make others happy. »  
Sébastien Sanjou.

## STARTERS

Green Asparagus from Provence roasted   lardo di colonnata   citrus zabaglione	€34
Wild shrimps from Méditerranée raw   confit ratatouille   heads jus	€38
Purple artichokes barigoule   coriander	€36

## FROM THE SEA & THE FARM

Spring lamb from Axuria chop and saddle   fava beans ragoût   anchovy butter jus	€49
Monkfish from the Brittany coast white asparagus   wild garlic   champagne sauce	€48
Poularde from Pierre Duplantier lobster medallion   early vegetables   bisque	€52

## CHEESES

Farm-raised cheese platter selected and matured by Dubois house	€25
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## DESSERTS

Raspberries lightly whipped mascarpone   sorrel	€20
Nicolas Berger Madagascar chocolate pecan nut   white coffee   cocoa nibs	€20
Rhubarb white chocolate   basil   oxalis	€20

# Lunch

## 2 COURSES

starter, main course  
or  
main course, dessert  
€60

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## 3 COURSES

starter, main course, dessert  
1 glass of wine  
€75

### BEVERAGES INCLUDED

2 glasses of wine  
water  
coffee or tea  
€95

Green Asparagus from Provence  
roasted | lardo di colonnata | citrus zabaglione

or

Cuttlefish  
cooked and raw | bitter greens | iodine infused jus

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Monkfish from the Brittany coast  
white asparagus | wild garlic | champagne sauce

or

Veal belly  
green peas | fresh herbs | verjus jus

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Farm-raised cheese platter  
selected and matured by Dubois house

or

Nicolas Berger Madagascar chocolate  
pecan nut | white coffee | cocoa nibs

or

Rhubarb  
white chocolate | basil | oxalis

# Lunch & dinner

## 4 COURSES

€130

### WINE PAIRING

Tasting of four wines served  
in 7 cl glasses

€60

Wild shrimps from Méditerranée  
raw | confit ratatouille | heads jus

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Purple artichokes  
barigoule | coriander

—

Monkfish from the Brittany coast  
white asparagus | wild garlic | champagne sauce

or

Spring lamb from Axuria  
chop and saddle | fava beans ragoût | anchovy butter jus

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Dessert at leisure

## 6 COURSES

€160

### WINE PAIRING

Tasting of five wines served  
in 7 cl glasses

€80

Green Asparagus from Provence  
roasted | lardo di colonnata | citrus zabaglione

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Langoustines  
poached | radish | frozen consommé

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Catch of the day  
pil-pil sauce | trout and pike roe

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Poularde from Pierre Duplantier  
lobster medallion | spring vegetables | bisque

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Farm-raised cheese platter  
selected and matured by Dubois house

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Dessert at leisure