

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
N° 0 oyster from Gillardeau house quick cooked beetroot samphire	€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
--	-----

DESSERTS

Baba poached pear lightly whipped cream orange blossom	€20
Nicolas Berger Madagascar chocolate pecan nut white coffee cocoa nibs	€20
Rhubarb white chocolate basil wood sorrel	€20

Lunch

2 COURSES

starter, main course
or
main course, dessert
€60

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

or

Shellfish
cooked and raw | bitter greens | iodine infused jus

3 COURSES

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

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

or

Normandy beef fillet
spring onions | marrow bone | Bordelaise sauce

BEVERAGES INCLUDED

2 glasses of wine
water
coffee or tea
€95

Farm-raised cheese platter
selected and matured by Dubois house

or

Baba
poached pear | lightly whipped cream | orange blossom

or

Rhubarb
white chocolate | basil | oxalys