

Trente-Trois

Sébastien Sanjou

P A R I S

« Trente-Trois » (thirty-tree, 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

Wild crab poached fresh herbs pistou soup	€36
Graffiti aubergines on the embers rocket pink garlic emulsion	€34
Wild shrimps from Méditerranée raw confit ratatouille reduced coral jus	€38

FROM THE SEA & THE FARM

Red mullet girolles coco beans foamy béarnaise	€49
Pierre Duplantier half-wild duckling raw and cooked carrots bigarade sauce	€48
Veal sweetbread courgettes herbal oil sage jus	€58

CHEESES

Farm-raised cheese platter selected and matured by our producers	€25
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DESSERTS

Raspberries lightly whipped mascarpone sorrel	€20
Nicolas Berger Madagascar chocolate pecan nut white coffee cocoa nibs	€20
Apricot fresh almonds oxalis	€20

Lunch

2 COURSES

starter, main course
or
main course, dessert
€60

3 COURSES

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

BEVERAGES INCLUDED

2 glasses of wine
water
coffee or tea
€95

Graffiti aubergines
on the embers | rocket | pink garlic emulsion

or

King prawns from Brittany
confit tomatoes | foamy bisque

Red mullet
girolles | coco beans | foamy béarnaise

or

Farm raised pork loin
broccoletti | navarin jus

Farm-raised cheese platter
selected and matured by our producers

or

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

or

Apricot
fresh almonds | 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 | reduced coral jus

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Graffiti aubergines
on the embers | rocket | pink garlic emulsion

—

Red mullet
girolles | coco beans | foamy béarnaise

or

Pierre Duplantier half-wild duckling
raw and cooked carrots | bigarade sauce

—

Dessert at leisure

6 COURSES

€160

WINE PAIRING

Tasting of five wines served
in 7 cl glasses

€80

Wild crab
poached | fresh herbs | pistou soup

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Langoustines
poached | radish | frozen consommé

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Catch of the day
Rockfish soup | saffron

—

Poularde from Pierre Duplantier
lobster medallion | spring vegetables | bisque

—

Veal sweetbread
courgettes | herbal oil | sage jus

—

Dessert at leisure