

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
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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 & dinner

4 COURSES

€130

WINE PAIRING

Tasting of four wines served
in 7 cl glasses

€60

N° 0 oyster from Gillardeau house
quick cooked | beetroot | samphire

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Purple artichokes
barigoule | coriander

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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

—

Farm-raised cheese platter
selected and matured by Dubois house

—

Dessert at leisure