

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

Red mullet raw marinated black radish rock fish consommé	€36
Shellfish seasonal vegetables sea herbs iodized broth	€34
Game and fresh duck foie gras galantine dates bitter salad leaves	€38

FROM THE SEA & THE FARM

Catch of the day from our coasts grilled small spelt sea urchin	€48
Rack of farm raised veal from le Perche in a cocotte wild mushrooms lovage and yarrow	€49
Back of doe lightly smoked with juniper berries celeriac grand veneur sauce	€58

CHEESES

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

Hazelnut candied squash and sorbet praline	€20
Nicolas Berger Madagascar chocolate pecan nut white coffee cocoa nibs	€20
Williams pear poached vanilla buckwheat ice cream	€20

Lunch

2 COURSES

starter, main course
or
main course, dessert
€65

Graffiti aubergines
on the embers | rocket | pink garlic emulsion

or

Green lentils
trout eggs | coriander

3 COURSES

starter, main course, dessert
1 glass of wine
€80

Catch of the day from our coasts
roasted | cooked and raw fennel | grenobloise sauce

or

Chicken from Pierre Duplantier house
in a cocotte | stuffed leek | albufera sauce

BEVERAGES INCLUDED

2 glasses of wine
water
coffee or tea
€95

Farm-raised cheese platter
selected and matured by our producers

or

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

or

Williams pear
poached | vanilla | buckwheat ice cream

Lunch & dinner

4 COURSES

€130

WINE PAIRING

Tasting of four wines served
in 7 cl glasses

Signature

€65

Prestige

€115

Red mullet
raw marinated | black radish | rock fish consommé

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Game and fresh duck foie gras
galantine | dates | bitter salad leaves

—

Catch of the day from our coasts
grilled | small spelt | sea urchin

or

Back of doe
lightly smoked with juniper berries | celeriac | grand
veneur sauce

—

Dessert at leisure

6 COURSES

€165

WINE PAIRING

Tasting of five wines served
in 7 cl glasses

Signature

€85

Prestige

€135

Green lentils & Baenki caviar

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Shellfish
seasonal vegetables | sea herbs | iodized broth

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Sea scallops from the Saint-Brieuc bay
lightly cooked | parsnip | foamy jus

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Rack of farm raised veal from le Perche
in a cocotte | wild mushrooms | lovage and yarrow

—

Farm-raised cheese platter
selected and matured by our producers

—

Dessert at leisure