



LEGRAND
Filles et Fils
Paris

RESTAURANT



*The dishes, made by our chef Benjamin Anthoni,
are made only with fresh and seasonal products
and seasonal products selected with care.*

*Our fish comes from a French artisanal fishery
and our meat from French producers.*

*The wines by the glass on the menu are all part of the
the selection of Caves Legrand
and are available in the cellar for take-away.*

*The bottles tasted in the restaurant are at the cellar price
plus a service charge of 25 euros.*

*The restaurant is open from Tuesday to Saturday,
for lunch and dinner, from 12:00 to 14:00
and from 19:00 to 21:15.*

Net prices, service included

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À LA CARTE

STARTERS

Line-caught stone bass crudo, zucchini,
aguachile and grilled sesame oil | 16€

Domaine de la Pierre gravée, Inspirations, Vouvray 2022 | 12€

“Meski” mussels marinière with sake, kohlrabi, samphire and
corn cream | 15€

Le Blanc du Grand Village, Bordeaux 2022 | 12€

Burrata, caponata with pine nuts, tomato gaspacho | 15€

Domaine Castrum Roche, Langhe Rosato, Piémont 2024 | 11€

We are very careful about listing known allergens

Just ask our Team !

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MAIN COURSES

Iberian pork Pluma, green beans and peas, Paimpol beans
hummus, smoked juice | 29€

Domaine Goudard et fils, Tumulte, Saint Joseph 2023 | 12 €

Roasted lobster tail with sage, salads of the claws, île de Ré potato,
fennel, cucumber, tarragon vinaigrette and bisque | 33€

Domaine Thibert, Les Longeays, Pouilly-Vinzelles 2018 | 15€

Gnocchis, grilled peppers coulis, candied eggplants,
virgin sauce with basil and aragula | 24€

Domaine Mont-Bessay, Les Amourettes, Juliénas 2023

CHEESE

Selection of matured cheeses | 13€

Domaine des Frogères, Chenin de voile 2017 IGP Val de Loire | 10€ for 8cl

DESERTS

White peach in two ways : poached and tartar, verbena water,
vanilla cream and nut biscuit | 13€

Weingut Schloss Lieser, Riesling Goldtröpfchen Kabinett 2022 | 10€

Virunga chocolate ganache, granola & caramel | 11€

Quinta Do Infantado, Porto Tawny Reserva | 10€

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WINE BY THE GLASS (12cI)

CHAMPAGNE

As Krug ambassador we are happy to offer you Krug Champagne by the glass at any time

Krug, Grande Cuvée 172ème édition (base 2016, réserve 1998)	55 €
44% Pinot noir, 36% Chardonnay, 20% Pinot meunier	
<i>Fresh, elegant and complex, white flowers aromas, ripe agrumes and dried fruits</i>	
Champagne Egly-Ouriet, Les Premices Brut	18 €
Pinot Noir, Chardonnay, Pinot Meunier	
<i>Tasty agrumes notes, hint of white flowers, fresh and elegant</i>	

WHITE WINES

Casal Figueira, Antonio Vinho Regional, Lisboa	9 €
Vital	
<i>Lemon and dried herbs notes, salty finish</i>	
Le Blanc du Grand Village, Bordeaux 2022	12 €
Sauvignon & Sémillon	
<i>Fresh and tasty, wet stone, agrumes notes</i>	
Domaine de la Pierre gravée, Inspirations, Vouvray 2022	12 €
Chenin	
<i>Concentrated mouth, tasty pear notes, tea, long and salty finish</i>	
Domaine Thibert, Les Longeays, Pouilly-Vinzelles 2018	15 €
Chardonnay	
<i>Tasty white fruits notes, agrumes, slightly smokey, long and elegant</i>	
Domaine des Frogères, Chenin de voile 2017 IGP Val de Loire	10 € les 8cl
Chenin (oxydative wine 6 years in barrels)	
<i>Granny smith and juicy pears notes, flowery, hints of honey and grilled nuts</i>	
Les Ailes inspirées (Dugat-Py), Bourgogne aligoté 2022	10 €
Aligoté	
<i>Tasty and crisp, agrumes notes, refreshing finish</i>	
Domaine Trapet, A minima, Alsace 2023	9 €
Sylvaner, Gewurztraminer, Muscat, Pinot Gris, Riesling, Pinot Auxerrois.	
<i>Juicy white fruits notes, energetic and sapid</i>	

ROSÉS WINES

Domaine Castrum Roche, Langhe Rosato, Piémont, Italy 2024	11 €
Nebbiolo	
<i>Fresh red berries and flowery notes, very tasty</i>	

RED WINES

Grange Saint-Sauveur , Le Martray, VDF 2022	13 €
Grolleau, Gamay et Pineau d'Aunis	
<i>Aromatic, blackberry and blackcurrant notes, floral touches</i>	
Philippe Charlopin , Première Cuvée, Bourgogne côte d'Or 2021 (Magnum)	16 €
Pinot noir	
<i>Expressive black cherries notes, silky and velvety mouth, hints of oak</i>	
Domaine Mont-Bessay , Les Amourettes, Juliéna 2023	12 €
Gamay	
<i>Supple and juicy mouth, fresh red berries and soft spices notes</i>	
Domaine Tempier , Lulu & Lucien, Bandol 2021	15 €
Mourvèdre, Grenache, Cinsault, Carignan	
<i>Red berries notes, fresh and elegant tanins, Bandol's finest</i>	
Domaine Goudard et fils , Tumulte, Saint Joseph 2023	12 €
Syrah	
<i>Tasty and round mouth, cherries, raspberries and violet notes</i>	
Terrazas de los Andes , grand Malbec, Mendoza, Argentine 2021	14 €
Malbec	
<i>Deep candied red fruits notes, complex and silky</i>	
Domaine Charvin Damon, Côtes du Rhône 2022	9 €
Grenache, Syrah	
<i>Tasty notes of red and black berries, fine tanins, fresh finish</i>	

DESSERT WINES

Château d'Yquem , Sauternes 2014, served in Double-Magnum	6cl	55 €
Sauvignon blanc, Sémillon		
<i>Ample, fresh, voluptuous, notes of peach, apricot and verbena</i>		
Weingut Schloss Lieser , Riesling Goldtröpfchen Kabinett 2022		10 €
Riesling		
<i>Tasty and delicate, floral notes, aromas of citrus, pears with a touch of minerality</i>		

COGNACS

Delamain, Pale and Dry XO, Grande Champagne <i>Elegant and intense, notes of apricot and vanilla</i>	16 €
Hine, Antique XO, Grande Champagne <i>Floral and aromatic, notes of honey and chocolate</i>	30 €
Tesseron, Lot 90, XO Ovation <i>Light and complex, notes of quince, dried fruits and almonds</i>	18 €

ARMAGNACS

Baron Gaston Legrand, Bas-Armagnac VS <i>Structured and rich, notes of dry fruits and spiced butter</i>	12 €
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WHISKIES

Yamazaki 12 ans, Japon	22 €
Nikka Coffey Grain, Japon	11 €
Koval, Bourbon, Single Barrel, Etats-Unis	13 €
D. Laing , The Gauldrons, Ecosse 	13 €
The Macallan Highland, Single Malt, 12 YO Double Cask, Ecosse	16 €
Springbank, 10 ans Single Malt, Ecosse	18 €
Mackmyra, Svensk Ek Swedish Single Malt, Suède	12 €



Peated whiskey offers a characteristic smoky flavor

RHUMS

Clairin, Le Rocher, Blanc, Haiti <i>Gourmand and smoky, herbaceous notes and black pepper</i>	10 €
Privateer, Navy Yard, Ambré, USA <i>Elegant and rich, notes of vanilla and tobacco</i>	12 €
Twelve, Rare Nicaragua & Jamaica, Ambré, France <i>Fruity and deep, notes of exotic fruits with a hint of mint</i>	12 €
Karukera, Rhum Vieux Agricole, France / Guadeloupe <i>Full bodied and spicy, notes of exotic fruits, cloves and pepper</i>	10 €

CALVADOS

Calvados Lemorton, vieux calvados domfrontais 10 ans 11 €
Smooth and racy, notes of vanilla and grilled fruit

GIN, VODKA AND MEZCAL

Distillerie du Petit Grain, Gin aux Agrumes 15 €
Fresh and delicate, notes of citrus and black pepper

Mezcal Derrumbes, N.3 San Luis 10 €
Subtle and intense, herbaceous and floral notes

Distillerie du Sonneur, Vodka Nature 10 €
Round and fresh

Tequila Mijenta Reposado 12 €
The luxurious artisanal tequila, notes of hazelnut and flowers

BRANDY

Distillerie du Petit Grain, Eau-de-Vie de Poire (Pear) 12 €

Distillerie Windholtz, Alsacian Morello Cherry Brandy 10 €

Distillerie Windholtz, Alsacian Marc Brandy, Gewurtztraminer 10 €

Maison Metté, Eglantine Rose 10 €

Distillerie Laurent Cazottes, Goutte de Reine-Claude dorée 14 €

PORT, MADEIRA AND SHERRY 6cl

Quinta Do Infantado, Porto Tawny reserva 10 €
Delicate and fresh, notes caramel, chocolate and soft spices

Henriques & Henriques, Madère, Verdelho 10 ans 10 €
Light and salted, notes of walnut and nutmeg

Equipo Navazos, La Bota de Fino, Macharnudo Alto 91 10 €
Fine and fresh, saline notes and almonds

LIQUEURES

Domaine Roulot, L'abricot 15 €

Chartreuse Verte VEP 18 €

Chartreuse Jaune VEP 18 €

SOFT DRINKS

Saint-Georges still water 6 €

Orrezza sparkling water 6 €

Coffee 3,50 €

Tea / Pères Chartreux's herbal infusion 6 €

Henri Marie, sparkling vegetal drink (Mint, Elderflower or Ginger) 5.50 €

Fruit Juice Thibault Guillaume (*Strawberry, Raspberry, Rhubarb, Tomato*) 5.50 €

Hysope tonic water 4 €

Tonic, cucumber tonic, elderberry tonic



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