



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

French imperial prawns, glazed carrots, juice with
fermented kumquat | 16€

Krug, Grande Cuvée 173ème édition | 55€

Grilled porcini mushrooms and chards,
beetroot cream, muscat grape pickles | 18€
Les Ailes inspirées (Dugat-Py), Auxey-Duresses, 2022 | 13€

Tempura-fried sardine filets, cucumber salad
with seaweed and light lovage aioli | 14€
Henri Germain et Fils, Bourgogne aligoté 2022 | 12€

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 €

Line-caught white tuna mi-cuit, buttered white cabbage with
shellfish, pan-seared zucchini and Vincent sauce | 29€

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

Crispy eggplant escalope, cherry tomato salad, celery cream,
mild harissa with red peppers | 24€

Domaine Mont-Bessay, Les Amourettes, Julié纳斯 2023 | 12€

CHEESE

Selection of matured cheeses | 13€

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

DESERTS

Fig pavlova with cardamom whipped cream
and wild blackberry coulis | 13€

Domaine Charvin Damon, Côtes du Rhône 2022 | 9€

Virunga chocolate ganache, granola & caramel | 11€

Quinta Do Infantado, Porto Tawny Reserva | 10€

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CAVESLEGRANDPARIS



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 173ème édition (base 2017, réserve 2001)	55 €
44% Pinot noir, 34% Chardonnay, 22% 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>	
Jules Desjournays, Beaujolais Blanc 2021	13 €
Chardonnay	
<i>Creamy and tasty mouth, toasted white fruits 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>	
Henri Germain et fils, Bourgogne aligoté 2022	12 €
Aligoté	
<i>Tasty and crisp, agrumes notes, refreshing finish</i>	
Domaine des 13 lunes, Apremont, Savoie 2024	9 €
Jacquère	
<i>Juicy citrus 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

Domaine du Bel-Air , Jour de Soif, Bourgueil 2023	9 €
Cabernet franc	
<i>Aromatic, strawberries and raspberries notes, slightly peppery, fine tanins</i>	
Les Ailes inspirées (Dugat-Py) , Auxey-Duresses 2022	13 €
Pinot noir	
<i>Expressive black cherries and soft spices notes, silky mouth</i>	
Domaine Mont-Bessay , Les Amourettes, Juliéna 2023	12 €
Gamay	
<i>Supple and juicy mouth, fresh red berries and soft spices notes</i>	
Clos Saint-Vincent , Le Belletan, Bellet 2022	13 €
Braquet	
<i>Red berries notes, wild herbs, fresh and elegant</i>	
Domaine Goudard et fils , Tumulte, Saint Joseph 2023	12 €
Syrah	
<i>Tasty and round mouth, cherries, raspberries and violet notes</i>	
Clos du Jaugueyron , Haut-Médoc 2020	13 €
Cabernet Sauvignon, Merlot, Petit Verdot	
<i>Dense and juicy mouth, fine and elegant tanins</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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