



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

Roasted pigeon, filed served rosé and candied thighs, sparassis
and new potatoes, creamed corn satay, plum ketchup | 30€
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, Juliéna 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€





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

Fresh, elegant and complex, white flowers aromas, ripe agrumes and dried fruits

Champagne Bollinger, PN TX 2020 23 €

Pinot Noir

Tasty fresh agrumes and white ripe fruits notes, hint of white flowers, ample and elegant

Alessandra Divella, Clo Clo Rosé, Lombardie 16 €

Pinot Noir

Floral notes, fresh red berries, balsamic touch

WHITE WINES

Casal Figueira, Antonio Vinho Regional, Lisboa 9 €

Vital

Lemon and dried herbs notes, salty finish

Jules Desjournes, Beaujolais Blanc 2021 13 €

Chardonnay

Creamy and tasty mouth, toasted white fruits notes

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

Chenin

Concentrated mouth, tasty pear notes, tea, long and salty finish

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

Chardonnay

Tasty white fruits notes, agrumes, slightly smokey, long and elegant

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

Chenin (oxydative wine 6 years in barrels)

Granny smith and juicy pears notes, flowery, hints of honey and grilled nuts

Henri Germain et fils, Bourgogne aligoté 2022 12 €

Aligoté

Tasty and crisp, agrumes notes, refreshing finish

Domaine des 13 lunes, Apremont, Savoie 2024 9 €

Jacquère

Juicy citrus notes, energetic and sapid

ROSÉS WINES

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

Nebbiolo

Fresh red berries and flowery notes, very tasty

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 Rieussec , Sauternes 2021,	6cl	18 €
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 <i>Smooth and racy, notes of vanilla and grilled fruit</i>	11 €
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GIN, VODKA AND MEZCAL

Distillerie du Petit Grain, Gin aux Agrumes Fresh and delicate, notes of citrus and black pepper	15 €
Mezcal Derrumbes, N.3 San Luis Subtle and intense, herbaceous and floral notes	10 €
Distillerie du Sonneur, Vodka Nature Round and fresh	10 €
Tequila Mijenta Reposado The luxurious artisanal tequila, notes of hazelnut and flowers	12 €

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 Delicate and fresh, notes caramel, chocolate and soft spices	10 €
Henriques & Henriques, Madère, Verdelho 10 ans Light and salted, notes of walnut and nutmeg	10 €
Equipo Navazos, La Bota de Fino, Macharnudo Alto 91 Fine and fresh, saline notes and almonds	10 €

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 (<i>Strawberry, Rapsberry, Rhubarb, Tomato</i>)	5.50 €
Hysope tonic water <i>Tonic, cucumber tonic, elderberry tonic</i>	4 €



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