



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

Fried French frog legs, parsley and garlic relish,
fine curly endive | 18€

Domaine des 13 Lunes, Apremont, Savoie 2024 | 9€

Marinated turnips warm salad, quince condiment
and bergamot hollandaise sauce | 14€

Domaine Thibert, Héritage, Pouilly-Fuissé 2019 | 15€

Grilled scallops, persimmon ketchup,
yellow beetroots | 18€

Champagne Tarlant, Selection Legrand, Extra-Brut | 18€

We are very careful about listing known allergens

Just ask our Team !

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MAIN COURSES

Challans duck, filet served rosé and confit leg, sweet potato and chard mousseline, jus with fresh cranberries | 31€

Domaine Charvin, Damon, Côtes du Rhône 2022 | 9 €

John Dory aiguillettes stuffed with agrumes, carrots and pak choy, warm saffron vinaigrette | 30€

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

Roasted squash, fregola risotto with blue goat cheese from the Tremblay farm, chanterelles mushrooms, pumpkin seed praline, vegetal juice with coffee | 26€

Clos des Centenaires, Roussanne, Costières de Nîmes 2023 | 10€

CHEESE

Selection of matured cheeses | 13€

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

DESERTS

Poached pear, sweet clover rice pudding, Andaliman berry coulis and toasted sesame seeds | 13€

Château d'Yquem, Sauternes 2010 | 55€ les 6cl

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 Tarlant, Selection Legrand, Extra-Brut	18 €
Pinot Noir, Chardonnay, Pinot Meunier, Arbane, Petit Meslier, Pinot Blanc	
<i>Tasty ripe agrumes notes, honey and white flower, fresh finish</i>	

WHITE WINES

Casal Figueira, Antonio Vinho Regional, Lisboa	9 €
Vital	
<i>Lemon and dried herbs notes, salty finish</i>	
Clos des Centenaires, Roussanne, Costières de Nîmes 2023	10 €
Roussanne	
<i>Creamy mouth, exotic notes, touch of honey</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, Héritage, Pouilly-Fuissé 2019	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>	
Domaine du Cellier aux moines , Clos du Cellier aux moines, Givry 1er cru 2022	15 €
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>	
Château Le Thil , Pessac-Léognan 2019	13 €
Merlot, Cabernet Sauvignon	
<i>Ripe and creamy mouth, red fruits, coffee and spices notes</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 2010 Served in Double-Magnum	6cl	55 €
Sauvignon blanc, Sémillon		
<i>Ample, fresh, voluptuous, notes of peach, apricot and toasted bread</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 <i>Fresh and delicate, notes of citrus and black pepper</i>	15 €
Mezcal Derrumbes, N.3 San Luis <i>Subtle and intense, herbaceous and floral notes</i>	10 €
Distillerie du Sonneur, Vodka Nature <i>Round and fresh</i>	10 €
Tequila Mijenta Reposado <i>The luxurious artisanal tequila, notes of hazelnut and flowers</i>	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 <i>Delicate and fresh, notes caramel, chocolate and soft spices</i>	10 €
Henriques & Henriques, Madère, Verdelho 10 ans <i>Light and salted, notes of walnut and nutmeg</i>	10 €
Equipo Navazos, La Bota de Fino, Macharnudo Alto 91 <i>Fine and fresh, saline notes and almonds</i>	10 €

LIQUEURES

Domaine Roulot, L'abricot	15 €
Chartreuse Verte 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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