



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

Warm puntarelle salad, smoked haddock and apple, vadouvan vinaigrette | 15€

Alexandre Bain, Pierre Précieuse, VDF 2022 | 14€

Winter minestrone, consommé with toasted sesame, black truffle gremolata | 19€

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

Scallop crudo, citrus and fennel salad,
Meyer lemon condiment and spiced coral powder | 18€

C.Marey & Comte Liger-Belair, Bourgogne aligoté 2022 | 12€

We are very careful about listing known allergens

Just ask our Team !

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MAIN COURSES

Ibaïama pork loin, golden turnip and crispy Jerusalem artichoke,
taré sauce and smoked shallot ketchup | 31€

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

Line-caught Sea bass pil pil sauce with sea urchin,
glazed winter radishes and salsify, broccoli cream | 30€

Domaine Thibert, Vignes blanches, Pouilly-Fuissé 2018 | 15€

Celery cannelloni with a vegetable filling, artichoke carpaccio,
and chestnut emulsion | 26€

Casal Figueira, Antonio Vinho Regional, Lisboa 2020 | 9€

CHEESE

Selection of matured cheeses | 13€

Domaine Chevassu, Savagnin typé, Jura 2019 | 10€ for 8cl

DESERTS

Honey-roasted apple, bay leaf cream
and buckwheat tuile | 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 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 2020	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>	
Alexandre Bain, Pierre Précieuse, VDF 2022	14 €
Sauvignon	
<i>Sauvignon aged 33 months, ripe, full and deep, notes of juicy pears</i>	
Domaine Thibert, Vignes blanches, Pouilly-Fuissé 2018	15 €
Chardonnay	
<i>Tasty white fruits notes, agrumes, slightly toasted, long and elegant</i>	
Domaine Chevassu, Savagnin typé, Jura 2019	10 € les 8cl
Savagnin (oxydative wine)	
<i>Granny smith and juicy pears notes, flowery, hints of honey and grilled nuts</i>	
C.Marey & Comte Liger-Belair, 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 , Les Vingt Lieux-dits, Bourgueil 2022	11 €
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>	
Domaine Baraveau , Bandol 2022	14 €
Mourvèdre, Grenache	
<i>Silky and complex mouth, fine tannins, aromas of black fruit and spices</i>	
Domaine Goudard et fils , Tumulte, Saint Joseph 2023	12 €
Syrah	
<i>Tasty and round mouth, cherries, raspberries and violet notes</i>	
Château Grand Village , Bordeaux Supérieur 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 2007 Served in 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 30 ans 16 €
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, Rapsberry, Rhubarb, Tomato*) 5.50 €

Hysope tonic water 4 €

Tonic, cucumber tonic, elderberry tonic



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