



**LEGRAND**  
Filles et Fils  
*Paris*

RESTAURANT





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*Paris*

*The dishes, made by our chef Benjamin Anthoni,  
are made only with fresh  
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 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



## À LA CARTE

### STARTERS

Spring vegetables, green peas cream with sweet clover,  
almond milk | 14€

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

Veal tartar, toum condiment and lemon ketchup | 17€  
*Clos des Centenaires, Roussanne, Costières de Nîmes 2023 | 10€*

Pan-fried cuttlefish, white asparagus,  
peanut emulsion | 17€  
*Domaine Saint-Jacques, Bourgogne aligoté 2021 | 12€*

We are very careful about listing known allergens

Just ask our Team !

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## MAIN COURSES

Béarn chicken, roasted breast and fried leg, creamy polenta and broccoli sprouts, carrot ketchup and long pepper jus | 28€  
*Domaine Combiér, Cuvée L, Crozes-Hermitage 2023 | 10 €*

Fish polpette with fennel, pappardelle and zucchini, cockles and marinière sauce | 26€  
*Domaine des Frogères, Les champs Girards, Saumur 2024 | 10€*

Wild garlic pesto risotto, green asparagus and fennel, grilled baby artichoke | 24€  
*Domaine du Cellier aux moines, Montagny 1er cru les combes 2022 | 14€*

## CHEESE

Selection of matured cheeses | 13€  
*Domaine Chevassu, Savagnin typé, Jura 2020 | 10€ for 8cl*

## DESERTS

Strawberry salad with chili pepper, Greek yogurt, pistachio cookie | 13€  
*Domaine Castrum Roche, Langhe Rosato, Piémont 2024 | 10€*

Virunga chocolate ganache, granola & caramel | 11€  
*Quinta Do Infantado, Porto Tawny Reserva | 10€*

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CAVESLEGRANDPARIS



## WINE BY THE GLASS (12cl)

# 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 Delamotte, Brut** 18 €  
Chardonnay, Pinot Noir, Pinot Meunier  
*Tasty ripe agrumes notes, honey and white flower, fresh finish*

# WHITE WINES

- Casal Figueira, Antonio Vinho Regional, Lisboa 2020** 9 €  
Vital  
*Candied lemon and dried herbs notes, salty finish*
- Clos des Centenaires, Roussanne, Costières de Nîmes 2023** 10 €  
Roussanne  
*Creamy mouth, exotic notes, touch of honey*
- Domaine des Frogères, Les Champs Girards, Saumur 2024** 10 €  
Chenin  
*Fresh agrumes notes, salty and long finish*
- Domaine du Cellier aux moines, Montagny 1er cru les combes 2022** 14 €  
Chardonnay  
*Tasty white fruits notes, agrumes, slightly toasted, long and elegant*
- Domaine Chevassu, Savagnin typé, Jura 2020** 10 € les 8cl  
Savagnin (oxydative wine)  
*Granny smith and juicy pears notes, flowery, hints of honey and grilled nuts*
- Domaine Saint-Jacques, Bourgogne aligoté 2021** 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

<b>Domaine du Bel-Air</b> , Les Vingt Lieux-dits, Bourgueil 2022 Cabernet franc <i>Aromatic, strawberries and raspberries notes, slightly peppery, fine tanins</i>	<b>11 €</b>
<b>Philippe Charlopin</b> , En Montchenevoy, Marsannay 2022 Pinot noir <i>Expressive black cherries and soft spices notes, silky mouth</i>	<b>16 €</b>
<b>Julien Sunier</b> , Fleurie 2023 Gamay <i>Supple and juicy mouth, fresh red berries and soft spices notes</i>	<b>12 €</b>
<b>Clos Saint-Vincent</b> , Le clos, Bellet 2022 Folle noire and Grenache <i>Silky and complex mouth, fine tannins, aromas of black fruit and spices</i>	<b>13 €</b>
<b>Domaine Combier</b> , Cuvée L, Crozes-Hermitage 2023 Syrah <i>Tasty and round mouth, cherries, raspberries and violet notes</i>	<b>10 €</b>
<b>Château Grand Village</b> , Bordeaux Supérieur 2020 Merlot, Cabernet Sauvignon <i>Ripe and creamy mouth, red fruits, coffee and spices notes</i>	<b>13 €</b>
<b>Clos des Centenaires</b> , Grenache Vieilles vignes, Costières de Nîmes 2019 Grenache <i>Notes of candied red berries, fine tanins</i>	<b>9 €</b>

## DESSERT WINES

<b>Château d'Yquem</b> , Sauternes 2007 Served in Magnum Sauvignon blanc, Sémillon <i>Ample, fresh, voluptuous, notes of peach, apricot and toasted bread</i>	<b>6cl</b>	<b>55 €</b>
<b>Weingut Schloss Lieser</b> , Riesling Juffer Kabinett 2022 Riesling <i>Tasty and delicate, floral notes, aromas of citrus, pears with a touch of minerality</i>		<b>10 €</b>

# SPIRITS 3cl

## 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*

Maison fondée en 1880



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