



LEGRAND
Filles et Fils
Paris

RESTAURANT



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*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

Straciatella, grilled cucumber and mint salad, kombu
condiment | 13€

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

Zucchini blossom stuffed with Bouchot mussels and N'duja,
Saffron Marinière jus | 16€

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

Seared wild tuna, raw cream, green
bean salad with sumac, strawberry ketchup | 18€

Clos du Rouge-gorge, Le rouge et le blanc 2023 | 11€

We are very careful about listing known allergens

Just ask our Team !

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MAIN COURSES

Tiger veal, zucchini, chanterelles and fennel, apricot condiment
and anchovy jus | 32€

Domaine Combiert, Cuvée L, Crozes-Hermitage 2023 | 10 €

Poached turbot, spinach and peas, rhubarb beurre blanc and wild
pepper emulsion | 33€

Domaine Thibert, Champs Ronds, Saint-Véran 2019 | 14€

Crispy panisse, artichokes, daterrino tomatoes and fava beans,
capuliato condiment, spicy mayonnaise | 26€

Clos Saint-Vincent, Le clos, Bellet 2022 | 13€

CHEESE

Selection of matured cheeses | 13€

Domaine Bertin-Delatte, Echaliier Oxy, VDF 2018 | 12€ les 8cl

DESERTS

Cocoa savarin, fresh cherries, chilled chocolate soup | 14€

Domaine de la Rectorie, Banyuls, Cuvée Léon Parcé, 2023 | 12 €

Roasted hazelnut cannolo, orange blossom ricotta,
olive oil citrus curd | 12 €

Rhum Clairin, Le Rocher, Blanc Haiti | 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 Delamotte, Brut	18 €
Chardonnay, Pinot Noir, Pinot Meunier	
<i>Tasty ripe agrumes notes, honey and white flower, fresh finish</i>	

WHITE WINES

Casal Figueira, Antonio Vinho Regional, Lisboa 2020	9 €
Vital	
<i>Candied lemon and dried herbs notes, salty finish</i>	
Clos des Centenaires, Roussanne, Costières de Nîmes 2022	10 €
Roussanne	
<i>Creamy mouth, exotic notes, touch of honey</i>	
Domaine des Frogères, Les Champs Girards, Saumur 2024	10 €
Chenin	
<i>Fresh agrumes notes, salty and long finish</i>	
Domaine Thibert, Champs Ronds, Saint-Véran 2019	14 €
Chardonnay	
<i>Tasty white fruits notes, agrumes, slightly toasted, long and elegant</i>	
Domaine Bertin-Delatte, Echalier Oxy, VDF 2018	12 € les 8cl
Chenin	
<i>Granny smith and juicy pears notes, flowery, hints of honey and grilled nuts</i>	
Domaine Saint-Jacques, Bourgogne aligoté 2021	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

Clos du Rouge-gorge, Le rouge et le blanc, VDF 2023	11 €
Grenache noir et Muscat petit Grain	
<i>Fresh red berries and flowery notes, very tasty</i>	

RED WINES

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

DESSERT WINES

Château d'Yquem , Sauternes 2007 Served in Magnum Sauvignon blanc, Sémillon <i>Ample, fresh, voluptuous, notes of peach, apricot and toasted bread</i>	6cl	55 €
Domaine de la Rectorie , Banyuls, Cuvée Léon Parcé, 2023 <i>Candied red fruits, tonka, spices, powerful yet balanced palate</i>	9 cl	12 €

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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