



LEGRAND
Filles et Fils
Paris

RESTAURANT



*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

WWW.CAVES-LEGRAND.COM | [FACEBOOK](#) | [TWITTER](#) | [INSTAGRAM](#) | [#CAVESLEGRAND](#)



À LA CARTE

STARTERS

Tomato and garlic confit mille-feuille, grilled tomato
vinaigrette, raspberry sauce vierge | 14€

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

Shellfish gratin with chervil,
zucchini velouté with Noilly Prat and marinière jus | 15€

Envinate, Benje Blanco 2023 | 11€

*Wild shrimp and zucchini blossoms in tempura, mojo verde, and
sesame condiment | 18€*

Domaine de la Pierre Gravée, Inspiration 2023 | 12€

We are very careful about listing known allergens

Just ask our Team !

WWW.CAVES-LEGRAND.COM | FACEBOOK | TWITTER | INSTAGRAM | #CAVESLEGRAND

MAIN COURSES

Herb-stuffed lamb saddle, Paimpol coco beans,
babaganoush and lemon condiment | 32€
Domaine du Bel-Air, Les Vingt Lieux-dits, Bourgueil | 11 €

Grilled line-caught meagre, fennel cream and ratatouille,
sweet pepper broth | 31€
Domaine de la Paturie, Olivia 2020 | 14€

Doppio with bell pepper and smoked ricotta,
grilled datterino tomatoes, romesco sauce and fresh corn | 26€
Domaine des 13 Lunes, La Nuit nous appartient, Savoie 2024 | 9€

CHEESE

Selection of matured cheeses | 13€
Equipo Navazos, La Bota de Amontillado Jerez 96, 6 cl | 10€

DESERTS

Calamint cloud biscuit, gin-syrup cucumber, lime jelly,
and whipped mint stracciatella cream | 14€
Gin aux agrumes de Christophe Comes | 3cl, 15 €

Honey frangipane tartlet, plum compote,
fresh figs and rosemary-infused fromage blanc mousse | 14 €
Schloss Lieser, Juffer Brauneberger Kabinett, German Mosel 2022 | 10 €



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

Champagne Guiborat, Téthys, Blanc de blancs Extra brut 18 €
100% Chardonnay
Notes of white fruit, green apple, and citrus, mingled with mineral, chalky, and saline nuances; full-bodied, taut, fresh, and saline

WHITE WINES

Envinate, Benje Blanco, Tenerife 2023 11 €
Listan Blanco
A strongly mineral aromatic profile with notes of white fruits and spiced citrus

Clos des Centenaires, Roussanne Vieilles Vignes 2024 10 €
Roussanne
Elegant and vibrant, notes of acacia, citrus, and yellow fruits, fresh and a saline finish

Domaine de la Pierre Gravée, Inspiration, Vouvray 2023 12€
Chenin
Notes of ripe apple and white tea, fresh, elegant, and mineral

Domaine de la Paturie, Olivia 2020 14 €
Chardonnay
Subtle notes of ripe white fruit and a fine toasted character

François Rousset Martin, Perle du Village, Côtes du Jura, 2018 18 €
Savagnin
Granny smith and juicy pears notes, flowery, hints of honey and grilled nuts

C. Marey & Comte Liger-Belair, Bourgogne aligoté 2021 12 €
Aligoté
Tasty and crisp, agrumes notes, refreshing finish

Domaine des 13 lunes, Une Hirondelle, Savoie 2024 9 €
Jacquère et Altesse
Juicy citrus notes, energetic and sapid

ROSÉS WINES

C.Marey & Comte Liger-Belair, Bourgogne Rosé 2022 12 €
Pinot noir
Full-bodied on the palate, moderate tannins, and intense notes of red fruits and peach

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>	
C.Marey & Comte Liger-Belair , Bourgogne Rouge 2023	14 €
Pinot noir	
<i>Intense notes of fresh red fruits, cherry blossoms, and spicy hints</i>	
Domaine des 13 Lunes , La nuit nous appartient, Savoie 2024	9 €
Mondeuse	
<i>Supple and juicy mouth, fresh red berries and soft spices notes</i>	
Château Combet La-Serre , Cahors, 2020	10 €
Malbec	
<i>Fresh and rich, aromas of dark fruits and soft spices, fine tannins, a nice minerality</i>	
Domaine Alain Graillot , Crozes-Hermitage 2022	13 €
Syrah	
<i>Tasty and round mouth, cherries, raspberries and violet notes</i>	
Château Grand Village , Bordeaux Supérieur 2021	13 €
Merlot, Cabernet Sauvignon	
<i>Ripe and creamy mouth, red fruits, coffee and spices notes</i>	
Domaine du Gour de Chaulé , Gigondas Les Jardinières 2023	11 €
Grenache, Syrah, Mourvèdre	
<i>Full-bodied, with fine tannins and aromas of ripe fruit and garrigue</i>	

DESSERT WINES

Château d'Yquem , Sauternes 2006 Served in Double-Magnum	6cl	55 €
Sauvignon blanc, Sémillon		
<i>Ample, fresh, voluptuous, notes of peach, apricot and toasted bread</i>		
Schloss Lieser , Juffer Brauneberger Kabinett, German Mosel 2022		10 €
Riesling		
<i>Intense notes of green apple, agrumes and white flowers</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 €
--	------

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 de Amontillado Jerez 96 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, Raspberry, Rhubarb, Tomato*) 5.50 €

Hysope tonic water 4 €

Tonic, cucumber tonic, elderberry tonic



LEGRAND
Filles et Fils
Paris