

LEGRAND
Filles et Fils
Paris

RESTAURANT

Maison fondée en 1880

A NOTRE DAME DES VICTOIRES

ÉPICERIE P.LEGRAND CONFISERIE

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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

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À LA CARTE

STARTERS

Calf sweetbread, wild mushrooms,
fresh grapes and hazelnuts | 21€
C.Marey & Comte Liger-Belair, Bourgogne Rouge 2023| 14€

Roscoff onion soup and oxidative wine,
raw cream with herbs, and aged Comté toast |15€
Domaine du Pélican, Arbois Savagnin Ouillé 2021 | 13€

Line-caught sea bream crudo with sweet and sour persimmon,
biquinho sweet pepper, and lovage oil | 17€
Château Grand Village, Bordeaux blanc, 2023|11€

We are very careful about listing known allergens
Just ask our Team !

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MAIN COURSES

Ribeye steak, salsify and cauliflower mushroom, salsa macha, celeriac cream and coffee jus |31€

Domaine du Gour de Chaulé, Gigondas Les Jardinières 2023 | 11 €

Monkfish, Beluga lentils, cauliflower cream, pointed cabbage, and Bouchot mussel beurre blanc |30€

Domaine Saint-Jacques, Rully Village 2024 | 14€

Herb Pounti, delicate squash cream, pan-seared chard, mushroom and long pepper jus | €23

Domaine du Bel-Air, Les Vingt Lieux-dits, Bourgueil | 11 €

CHEESE

Selection of matured cheeses |13€

Equipo Navazos, La Bota de Amontillado Jerez 96, 6 cl | 10€

DESERTS

Dark chocolate parfait, candied physalis, and Satsuma mandarin crème anglaise |14€

Quinta Do Infantado, Porto Tawny reserva| 6cl 10 €

Apple soft cake, carrot and orange curd, buckwheat ice cream | €13

Calvados Dupont Hors d'âge| 13 €

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CAVESLEGRANDPARIS

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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 Clandestin, Boréal, Brut Nature **18 €**
100% Pinot Noir
A pure and mineral Blanc de Noirs, Boréal delivers razor-sharp freshness, citrus and delicate red-fruit notes, and a refined saline finish

WHITE WINES

Château Grand Village, Blanc 2023 **11 €**
Sauvignon blanc et Sémillon
Fresh and clear, with notes of ripe white fruit (pear), citrus (lemon, kumquat), and acacia

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 Saint-Jacques, Rully Village 2024 **14 €**
Chardonnay
A fine, mineral Rully Village wine marked by white-fruit and citrus aromas with subtle buttery nuances that add depth and elegance

Domaine du Pélican, Arbois Savagnin Ouillé 2021 **13 €**
Jura
Elegant and lively, with aromas of citrus, dried fruits, and a remarkable mineral tension

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

Domaine des 13 lunes, Une Hirondelle, Savoie 2024 **9 €**
Jacquère et Altesse
Juicy citrus notes, energic 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
Aromatic, strawberries and rapsberries notes, slightly peppery, fine tanins

C.Marey & Comte Liger-Belair, Bourgogne Rouge 2023 — **14 €**
Pinot noir
Intense notes of fresh red fruits, cherry blossoms, and spicy hints

Domaine des 13 Lunes, La nuit nous appartient, Savoie 2024 — **9 €**
Mondeuse
Supple and juicy mouth, fresh red berries and soft spices notes

Château Combel La-Serre, Cahors, 2020 — **10 €**
Malbec
Fresh and rich, aromas of dark fruits and soft spices, fine tannins, a nice minerality

Domaine Combier, Cuvée L , Crozes-Hermitage 2022 — **12 €**
Syrah
Tasty and round mouth, cherries, rapsberries and violet notes

Château Grand Village, Bordeaux Supérieur 2021 — **13 €**
Merlot, Cabernet Sauvignon
Ripe and creamy mouth, red fruits, coffee and spices notes

Domaine du Gour de Chaulé, Gigondas Les Jardinières 2023 — **11 €**
Grenache, Syrah, Mourvèdre
Full-bodied, with fine tannins and aromas of ripe fruit and garrigue

DESSERT WINES

Château Rieussec, Sauternes 2023 — **6cl** — **15 €**
Sauvignon blanc, Sémillon
Ample, fresh, voluptuous, notes of peach, apricot and toasted bread

Weingut Willi Schaefer, Graacher Riesling Feinherb, German Mosel 2024 — **10 €**
Riesling
Notes of peach, apricot, lime, and citrus, along with mineral touches and smoky schist

SPIRITS 3cl

COGNACS

Delamain, Pale and Dry XO, Grande Champagne — **16 €**
Elegant and intense, notes of apricot and vanilla

Hine, Antique XO, Grande Champagne — **30 €**
Floral and aromatic, notes of honey and chocolate

Tesseron, Lot 90, XO Ovation — **18 €**
Light and complex, notes of quince, dried fruits and almonds

ARMAGNACS

Baron Gaston Legrand, Bas-Armagnac VS — **12 €**
Structured and rich, notes of dry fruits and spiced butter

WHISKIES

Yamazaki 12 ans, Japon — **22 €**
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 — **10 €**
Gourmand and smoky, herbaceous notes and black pepper

Privateer, Navy Yard, Ambré, USA — **12 €**
Elegant and rich, notes of vanilla and tobacco

Twelve, Rare Nicaragua & Jamaica, Ambré, France — **12 €**
Fruity and deep, notes of exotic fruits with a hint of mint

Karukera, Rhum Vieux Agricole, France / Guadeloupe — **10 €**
Full bodied and spicy, notes of exotic fruits, cloves and pepper

CALVADOS

Calvados Dupont, Hors d'âge **13 €**
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

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 (*Strawberrry, Rapsberry, Rhubarb, Tomato)* **5.50 €**
Hysope tonic water **4 €**
Tonic, cucumber tonic, elderberry tonic



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