Dear gourmets,

"I always want my food to be understandable, even if there are unexpected flavours to be discovered when tasting. I try to convey emotions and reproduce the spontaneity of my own discoveries."

Jean-François Rouquette

Nature, the seasons, and encounters inspire the chef’s culinary world on a very personal level.

His knowledge and mastery of classic French cuisine enable him to show carefully controlled audacity and a constantly bubbling creativity.

And his taste for travel sets him apart and underscores his identity. Asia and South America are his preferred destinations, from where he brings back new techniques and products.

However, his creations are never exotic. They are characterised by a delicate touch, a subtle and sometimes intriguing balance, which stir the taste buds.

We would be delighted to see you pictures on social media with #purjfr
@parkhyattparis
@jeanfrancois_rouquette
TO START...

‘CRUDO’ SEA BASS, CAVIAR, BLACK RADISH & GRANNY APPLE
FERMENTED TOMATO WATER & MIMOSA

ABALONES FROM PLOUGUERNEAU WITH SEAWEED BUTTER,
BABY ARTICHOKES, VADOUVAN & PUFFED BLACK RICE

SQUASH ‘BUTTERNUT’ WITH PAPER FRILLS & PICKLED KABOCHA
MAPLE SYRUP, STAR ANISE & AUTUMNAL GARDEN

PAN-SAUTÉÉD DUCK FOIE GRAS,
DRIED CAPE GOOSEBERRIES & FENNEL
SOBA NOODLES & GRILLED BUCKWHEAT BROTH

CRAB MEAT SEASONED WITH BAY LAUREL OIL,
TANGERINE GRANITA & JACK BE LITTLE, SMOKED TARAMASALATA
- CRISP SAMOUSSAS WITH CORAL

FOLLOWING...

PAN FRIED ANGLERFISH FROM ‘LA CÔTE D’ÉMERAUDE’,
FAROFA, HASS AVOCADO & SWEET RED PEPPERS CHUTNEY WITH SESAME SEEDS

WILD TURBOT IN A PASTRY CRUST OF HEMP,
‘BILLY BY’ SMOOTH EMULSION, ENOKI MUSHROOMS & FRENCH BEANS, FLOWERS OIL

BLUE LOBSTER TAIL COOKED ON THE EMBER IN ITS SHELL,
POLENTA WITH HEAD JUICE SEASONED WITH TARRAGON
& HARLEQUIN RADISHES

ROASTED MEDALLIONS OF VENISON FROM FRENCH HUNT,
SALSIFY, JERUSALEM ARTICHOKES, PUFFED QUINOA,
VINAIGRETTE SAUCE WITH PEPPER, NUT-BROWN ARABICA BUTTER
& MEXICAN VANILLA

DUPLANTIER’S DUCK, MIXED CABBAGES, CITRUS FRUIT
& GRAVY FLAVOURED WITH LICORICE MADE LIKE A SALMIS

‘JAPWAGYU’ BEEF, GLAZED ‘VIOLA’ EGGPLANT
FERMENTED SAUCE WITH ‘CRONCELS’ APPLE & HEATHER HONEY, GINGER

IN ACCORDANCE WITH THE ARRANGEMENT OF THE DECREE N°2002-1465 DATE FROM DECEMBER THE 17TH 2002,
THE BOVINE MEAT SERVED IN OUR RESTAURANTS COME FROM FRANCE, GERMANY & AUSTRALIA.

NET PRICES IN EUROS - TAX & SERVICE INCLUDED.
PLEASE BE ADVISED THAT CHEQUES ARE NOT ACCEPTED FOR PAYMENT.
FOR THE COMFORT OF OUR GUESTS, THE ELECTRONIC CIGARETTE IS STRICTLY FORBIDDEN IN THE HOTEL.
ESCAPE....

CRAB MEAT SEASONED WITH BAY LAUREL OIL, TANGERINE GRANITA & JACK BE LITTLE, SMOKED TARAMASALATA

***

PAN FRIED ANGLERFISH FROM ‘LA CÔTE D’ÉMERAUDE’, FAROFA, HASS AVOCADO & SWEET RED PEPPERS CHUTNEY WITH SESAME SEEDS

***

DUPRANTIER’S DUCK, MIXED CABBAGES, CITRUS FRUIT & GRAVY FLAVOURED WITH LICORICE MADE LIKE A SALMIS

***

WHIPPED ‘SAINTE-MAURE DE TOURAINE’ CHEESE VERJUICED JUICE & DRIED FRUITS BREAD

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SWEET SURPRISE...

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“LE PAQUIN”
SAO TOMÉ CHOCOLATE STRUCTURE & COCOA GAVOTTE BISCUIT PRALINE & WHIPPED CREAM WITH GRILLED SUNFLOWER CHOCOLATE SORBET & THIN CRISP CHOCOLATE LEAVES

MENU IN 6 COURSES 165 EUROS
OR
WINE INCLUDED 255 EUROS

THE MENU IS SERVED FOR THE ENTIRE TABLE.
NET PRICES IN EUROS - TAX & SERVICE INCLUDED.
PLEASE BE ADVISED THAT CHEQUES ARE NOT ACCEPTED FOR PAYMENT.
TRIP DIARY....

‘CRUDO’ SEA BASS, CAVIAR, BLACK RADISH & GRANNY APPLE
FERMENTED TOMATO WATER & MIMOSA

***

SQUASH ‘BUTTERNUT’ WITH PAPER FRILLS & PICKLED KABOCHA
MAPLE SYRUP, STAR ANISE & AUTUMNAL GARDEN

***

PAN-SAUTÉED DUCK FOIE GRAS,
DRIED CAPE GOOSEBERRIES & FENNEL
SOBA NOODLES & GRILLED BUCKWHEAT BROTH

***

WILD TURBOT IN A PASTRY CRUST OF HEMP,
‘BILLY BY’ SMOOTH EMULSION
ENOKI MUSHROOMS & FRENCH BEANS, FLOWERS OIL

***

‘JAPWAGYU’ BEEF, GLAZED ‘VIOLA’ EGGPLANT
FERMENTED SAUCE WITH APPLE ‘CRONCELS’ & HEATHER HONEY, GINGER

***

REFINED CHEESE TROLLEY FROM MARIE QUATREHOMME

***

CARAMELIZED WITH COCONUT SUGAR BABY BANANAS,
THIN SOFT BISCUIT, BANANAS & MACADAMIA NUTS,
BANANA SORBET & VANILLA-FLAVOURED RUM

***

“LE PAQUIN”
SAO TOMÊ CHOCOLATE STRUCTURE & COCOA GAVOTTE BISCUIT
PRALINE & WHIPPED CREAM WITH GRILLED SUNFLOWER
CHOCOLATE SORBET & THIN CRISP CHOCOLATE LEAVES

MENU IN 8 COURSES 205 EUROS
OR
WINE INCLUDED 325 EUROS

THE MENU IS SERVED FOR THE ENTIRE TABLE.
NET PRICES IN EUROS - TAX & SERVICE INCLUDED.
PLEASE BE ADVISED THAT CHEQUES ARE NOT ACCEPTED FOR PAYMENT.
CHEESES...

REFINED CHEESE TROLLEY FROM MARIE QUATREHOMME 25

CLASSICS...

ASSORTMENT OF FRUIT SORBETS 19
EXOTIC FRUIT PLATTER 25

CREATIONS...

CARAMELIZED WITH COCONUT SUGAR BABY BANANAS, THIN SOFT BISCUIT, BANANAS & MACADAMIA NUTS, BANANA SORBET & VANILLA-FLAVOURED RUM 35

“LE PAQUIN” SAO TOMÉ CHOCOLATE STRUCTURE & COCOA GAVOTTE BISCUIT PRALINE & WHIPPED CREAM WITH GRILLED SUNFLOWER CHOCOLATE SORBET & THIN CRISP CHOCOLATE LEAVES 35

VINE PEACH IN AN AROMATIC BROTH OF ROOIBOS TEA CRYSTALLIZED SUGAR & LIGHT MOUSSE WITH WHITE PEACH PUFF PASTRY TART WITH COCONUT SUGAR & PEATED WHISKEY SORBET 35

‘MILKY-STYLE’, CAILLEBOTTE OF UNPASTEURISED MILK, BRIOCHE AS A ‘PAIN PERDU’, DULCE DE LECHE WITH ORANGE BLOSSOM, MILK CRYSTAL 30

PLUS...

(10CL)

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<thead>
<tr>
<th>Year</th>
<th>Wine</th>
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<td>2002</td>
<td>CHÂTEAU D’YQUEM - SAUTERNES - FRANCE</td>
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<td>LABEUR D’OCTOBRE – BEAUJOLAIS VENDANGES TARDIVES - JEAN-PAUL BRUN</td>
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<td>NM</td>
<td>PORTO TAWNY 20 ANS - TAYLOR’S</td>
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NET PRICES IN EUROS - TAX & SERVICE INCLUDED.
OUR DISHES ARE “HOMEMADE” AND ARE ON SITE FROM GROSS PRODUCTS.