LE METIER

Bienvenue à

LE METIER

At the heart of Le Metier lies "le métier" itself — the Craft we have chosen as a way of life.

The patience to make things properly. Craftsmanship, backed by ingredients sourced from passionate producers and craftsmen. The knowledge passed from one generation to the next.

The beauty of a perfectly made pâté en croûte, a carefully pressed terrine, a sauce given the time it deserves, or a dessert prepared entirely in-house. "Fait maison" - not as a slogan, but as a mantra.

This philosophy extends from the kitchen and beyond. It is also found in the way a table is set, a bottle is opened, a dish is presented, and a guest is welcomed.

We believe that genuine hospitality is a craft too — one that should feel effortless, warm, present and personal.

À TABLE!

LES L'APÉRO POUR COMMENCER

Kir aperitif **75**
Creme de mure I White Wine

Kir Royal **75**
Crème de Mûre | Sparkling Wine

Le Petit Jaune **65**
Pastis | Filtered Water

Lillet Tonic **95**
Lillet Blanc | Tonic

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COCKTAILS

Nordic Clover Club Fruity | Fresh | Velvety — **115**
Vodka | Rhubarb Aquavit | Raspberry | Lemon | Egg White

Seventh 5 Heaven Citrus | Fruity | Sparkling — **95**
Gin | Maraschino | Grapefruit

Widows Kiss Herbal | Spiced | Rich — **125**
Calvados | Benedectine | Yellow Chartruse

Blossom Daisy Floral | Citrusy | Refreshing — **115**
Hibiscus Tequila | Dry curacao | Lime | Sugar | Soda

El Presidente Aromatic | Dry | Elegant — **135**
White & Dark Rum | Dry Vermout | Red Vermouth | Dry Curacao

Bamboo Savory | Dry | Nutty — **125**
Fino sherry | Mustard seed infused Vermouth | Orange Bitters

Vieux Carré Bold | Spiced | Complex — **115**
Cognac | Rye whiskey | Red Vermouth | Benedectine | Bitters

Lór Ambre Herbal | Aromatic | Elegant — **115**
Gin | Cognac | Lillet blanc | Suze

Elegance Bright | Floral | Non Alcoholic — **95**
Alcohol Free Gin | Elderflower | Lemon | Fig Leaf Soda

Moulin Rouge Fruity | Tart | Non Alcoholic — **95**
Alcohol Free Rum | Cherry | Lime

Can't find something to you liking? Our cocktail selection is only
a starting point. Feel free to ask us about other classics or a personal request.

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VINS PETILLANTS

S.A. Champagne Brut Grand Cru **195**
Dominique Foureur | Ambonnay

2019 Crèmant de Bourgogne Blanc de Blancs **125**
Cave de Genouilly | Côte Chalonnaise

S.A. Heritage Brut **85**
Patriarche Père & Fils, Vin de France

VINS ORANGES

2025 Oh My Orange **75**
LGI Wines, Vin de France

2022 Cuvee Orange **110**
Domaine de Majas, Vin de France

VINS ROSÉS

2024 Cinsault d'Oiseau **75**
Domaine Py, Pays d'Oc

2023 Clair des Champs **95**
Frédéric Brouca, Vin de France

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VINS BLANCS AU VERRE

2023 Gewurztraminer | Bollenberg Cuvée Marie-France **115**
Domaine François Schmitt | Alsace

2024 Riesling Grand Cru | Moenchberg **125**
Domaine Burckel-Jung | Alsace

2024 Chenin Blanc **95**
Familie Vaillant | Anjou

2025 Sancerre | Clos de Roy **125**
Vignoble Dauny | Loire

2025 Bourgogne Blanc **115**
Vincent Wengier | Bourgogne

2023 Chablis 1er Cru | Beauroy **165**
Domaine Alain Geoffroy | Bourgogne

2024 Rully | Les Chaumes **215**
Maison Les 4 Lunes | Bourgogne

2024 Viognier **95**
Maison Bruyère et David | Rhône

2023 Savagnin | Carpe Diem **125**
Victor Richard | Jura

2021 Bel Air Blanc **115**
Château Villa Bel Air | Graves

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VINS ROUGES AU VERRE

2022 Les Trois Piliers **115**
Domaine des Bernard | Loire Valley

2023 Bourgogne Rouge | Épineuil **125**
Domaine Dominique Gruhier | Bourgogne

2023 Maranges 1er Cru | Les Clos Roussots **195**
Domaine Regnard | Bourgogne

2023 Beaujolais | Le Terroir du Martin **115**
Domaine de Crêt de Bine | Beaujolais

2023 Châteauneuf-du-Pape **165**
Les Combelles | Rhône Valley

2022 Trousseau **175**
Domaine Trousseau | Jura

2015 Le Carillon de Rouget **195**
Château de Rouget | Pomerol

2017 Sarget de Gruaud Larose **215**
Château Gruaud Larose | Saint-Julien

2023 Le P'tit Vaillant **95**
Femilie Vaillant | Anjou

2021 La 50/50 **115**
Domaine Anne Gros & Jean-Paul Tollo | Côtes du Brian

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HORS D'OEUVRES

Huîtres Gillardeau **35**
Oyster | Mignonette | per piece

Huîtres Gillardeau Rockefeller **55**
Gratinated Oyster | Spinach | N'duja cream | per piece

Pain Maison **55**
Baguette | Garlic Butter | Salted Unika butter

Tartines du Jour **85**
3 Variations | Condiments | Toast

Petit Croque Madame **95**
Quail Egg | Gruyère | Black Truffle

Jambon Noir de Bigorre **135**
Cured French Bigorre Ham

Baerii Caviar d'Antonius **595**
30g | Brioche | 48% Crème Fraîche

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ENTRÉES

Poireaux Vinaigrette **105**
Leeks | Piedmont Hazelnuts | Black Truffle

Soufflé au Gruyère **115**
Gruyère | Mornay Sauce

Tarte Tatin à l'Oignon **135**
Roscoff Onion | 48% Crème Fraîche

Hamachi Affiné **145**
Cured Hamachi | Fennel | Pastis Cream | Mandarin

Tartare au Couteau **145**
Hand Cut Beef | Mustard | Tabasco

Joues de Lotte **155**
Monkfish Cheeks | Sauce Grenobloise

Quenelle de Saint-Jacques **165**
Scallop | Sauce Nantua | Semi-Dried Tomato

Pâté en Croûte **175**
Venison | Foie Gras | Black Trumpet | Marmelade | Cornichons

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PLATS

Raie Poêle **245**
Fried Skate Wing | Sauce Provençal | Olives

Tarte aux Champignons **255**
Wild Mushrooms | Poached Egg | Black Truffle

Chevreuil **295**
Venison | Green Peppercorn | Ventrèche | Red Wine Sauce

Pithivier **325**
Golden Puff Pastry | Potatoe | Black Truffle | Chicken Fumet

Cassoulet de Homard **395**
Lobster Tail | Artichoke | Lingot Beans

ACCOMPAGNEMENTS

Salade Verte **45**
Lollo Rosso | Dijon Vinaigrette

Légumes de Saison **55**
Seasonal Kale | Confit Garlic | Lemon

Pommes Risolées **65**
Crushed Potatoes | Fourme d'Ambert

Pommes Boulangère **85**
Layered Potatoes | Onions | Thyme | Chicken Stock

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LES FROMAGES & DESSERTS

Glace Vanille **65**
Tahiti Vanilla Icecream

Crème Caramel **85**
Caramel Custard | Tahiti Vanilla | Drunken Prunes d'Agen

Baba au Rhum **115**
Rum-soaked Spongecake | Blood Plums | Crème Diplomate

Petit Plat de Fromages **135**
Selection of Cheese | Fig Compote | Lavosh | 3 pieces

Grand Plat de Fromages **195**
Selection of Cheese | Fig Compote | Lavosh | 5 pieces

La Boîte Chaude **345**
Whole Baked Mont d'Or | Rosemary | Garlic | Crouton

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VINS DOUX

2022 Le Hauret du Piada Cérons — **95**
Château Pieda | Bordeaux

2014 Rivesaltes — **135**
Domaine Cazes | Rivesaltes

S.A. Macvin Ambré — **175**
Château Bethanie | Jura

LES CAFÉS

Café Filtré — **35**
Filter Coffee

Petit Noir — **30**
Single Shot Espresso

LES AVECS

La Vieille Prunes — **65**
Louis Roque | Souillac

Calvados AOC Domfrontais 3 ans — **65**
Pacory | Calvados

Vieil Armangac Trois Etoiles — **75**
Gelas | Armangac

Poire William — **85**
Domaine Becker | Alsace

Cognac VS — **85**
Maison Merlet, Cognac