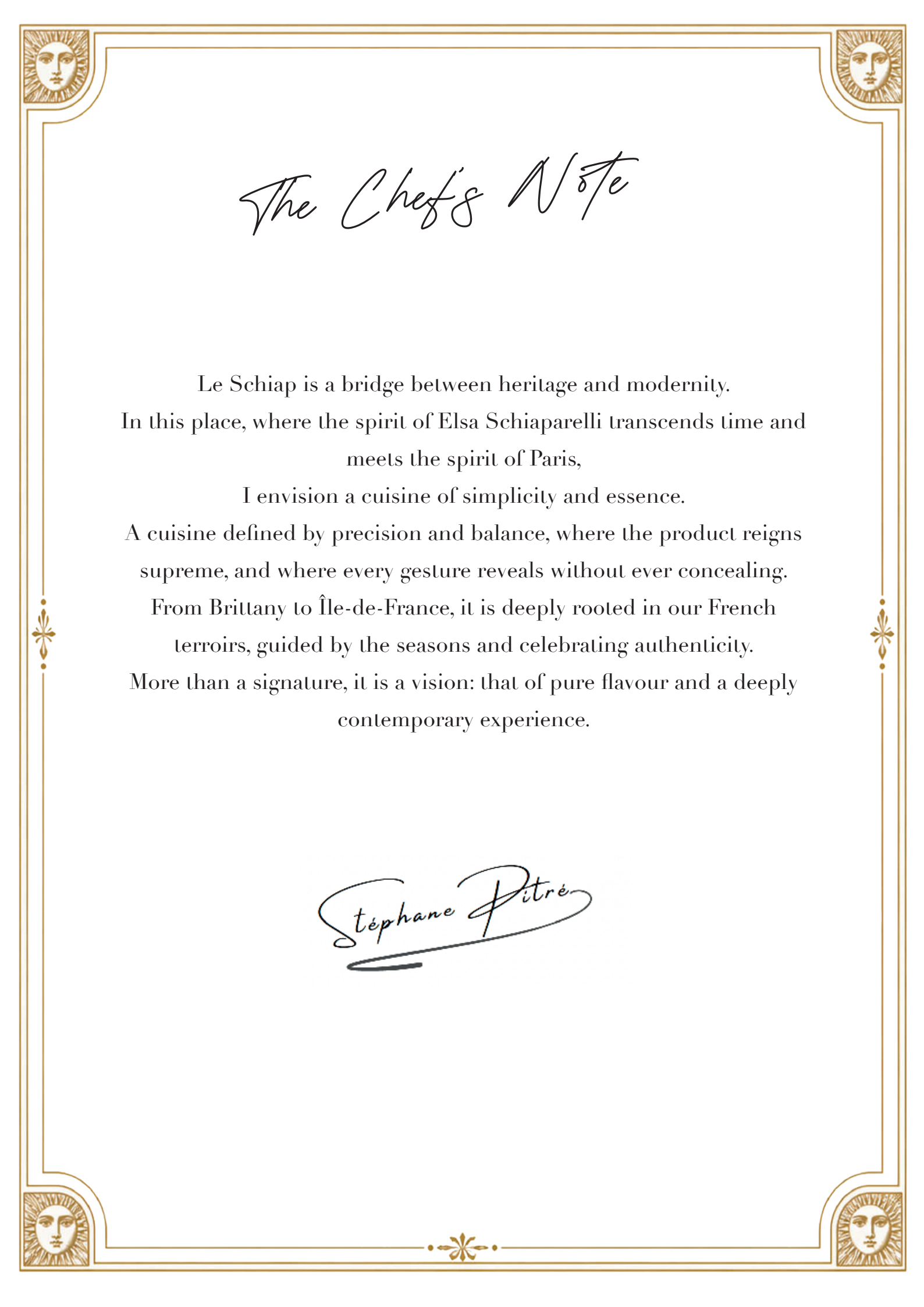


le Schiap

BY STÉPHANE PITRÉ



By Hippolyte Roman



The Chef's Note

Le Schiap is a bridge between heritage and modernity.
In this place, where the spirit of Elsa Schiaparelli transcends time and
meets the spirit of Paris,

I envision a cuisine of simplicity and essence.
A cuisine defined by precision and balance, where the product reigns
supreme, and where every gesture reveals without ever concealing.

From Brittany to Île-de-France, it is deeply rooted in our French
terroirs, guided by the seasons and celebrating authenticity.
More than a signature, it is a vision: that of pure flavour and a deeply
contemporary experience.

Stéphane Pitré



To Start...

CHILLED BEETROOT & RASPBERRY GAZPACHO

Chilled purple beetroot gazpacho with pistachios and raspberries,
finished with aged balsamic vinegar

18€

LINE-CAUGHT MONKFISH «BAUDROIE»

Thinly sliced monkfish tail carpaccio, delicately marinated with kalamansi juice
and olive oil, served with namasu-style daikon and young seasonal greens

22€

LAURENT BERRURIER'S HEIRLOOM TOMATOES

A selection of Pineapple, Black Crimean and Oxheart tomatoes, confit,
marinated and lightly seasoned with extra virgin olive oil

21€

ORGANIC EGG, PARIS MUSHROOMS & SUMMER TRUFFLE

Perfectly cooked organic egg, delicately smoked over beechwood, served with finely sliced
raw Paris mushrooms and hazelnuts, finished with freshly shaved summer truffle.

21€

CRAB, AVOCADO & POMELO

Crab meat cannelloni with a light remoulade, cocktail sauce infused with vodka,
pink grapefruit jelly and avocado condiment with green yuzu kosho

25€

Plant-Based...

GNOCCHI PRIMAVERA

Soft gnocchi with confit tomatoes, basil pesto, nasturtium capers
and citrus zest

28€

From the Sea...

LINE-CAUGHT SEA BASS FROM THE NORMANDY COAST BY FABIEN TESSON

Roasted sea bass, Riviera-style grilled vegetables and allium vinaigrette

32€

THE LOBSTER DRESS *

Open-faced lobster raviolo with New Zealand spinach shoots,
served with a ginger-infused lobster bisque

38€

Net prices in euros, taxes and service included.

All our meats are sourced from the European Union.

If you have any food intolerance or allergy, please inform us when placing your order.





From the Land...

CHAROLAIS BEEF FILLET

Charolais beef fillet grilled over Binchotan charcoal, glazed shallots
and smooth Agria potato purée
41€

LANDES FREE-RANGE YELLOW CHICKEN

Herb-infused chicken supreme, Vadouvan chicken jus and emulsion, sautéed green beans
with fresh herbs
35€

AVEYRON LAMB LOIN

Hay-roasted lamb loin, coriander-infused jus, silky chickpea purée, vegetable tajine
and Medjool dates
39€

French Cheeses...

OUR REGION'S CHEESES

Current selection from our master affineur
15€

To Finish...

SHORTBREAD TART, WHITE PEACH AND VERBENA

Made to order shortbread tart, smooth diplomat cream, lightly stewed
white peach salpicon. Fresh verbena ice cream
16€

HOT - COLD - GRAND CRU GUANAJA 70% CHOCOLATE

Warm grand cru chocolate ganache, hazelnut crumble, cocoa ice cream
16€

MELON - MOJITO

A variation of Charentais melon, yellow melon and watermelon in a light consommé
infused with fresh mint, «Mojito» sorbet
16€

LE SAC SCHIAPARELLI HAUTE COUTURE STRAWBERRY *

Visual illusion "Trompe-l'oeil" rhubarb tartlet with rose water,
seasonal fresh strawberries and yogurt ice cream
16€

ELSA'S WHIMS «LES CAPRICES D'ELSA»

Ice creams and sorbets: Passion Fruit, Strawberry & Basil, Greek Yoghurt, Guanaja Chocolate.
Homemade granita: Sicilian Lemon or Junmai Ginjo Sake & Yuzu
12€

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Elsa Schiaparelli Inspirations

The Lobster Dress *

Created in 1937 by Elsa Schiaparelli in collaboration with Salvador Dalí, the lobster dress became one of the most iconic symbols of surrealist fashion.

On an elegant ivory silk organza gown, a hand-painted lobster appears unexpectedly, creating a striking contrast between refinement and audacity.

Through this creation, Schiaparelli challenged the codes of haute couture and transformed clothing into a true work of art, where the strange and the beautiful meet to surprise and captivate.



The Handbag: An Object According to Elsa Schiaparelli*

For Elsa Schiaparelli, the handbag went far beyond function and became a true conversation piece. In the 1930s, she reinvented the codes of luxury by infusing them with humour and surrealism, transforming everyday objects into unexpected couture creations.

In collaboration with Salvador Dalí, she blurred the boundaries between fashion and art, creating accessories that intrigue, surprise, and never leave anyone indifferent.

