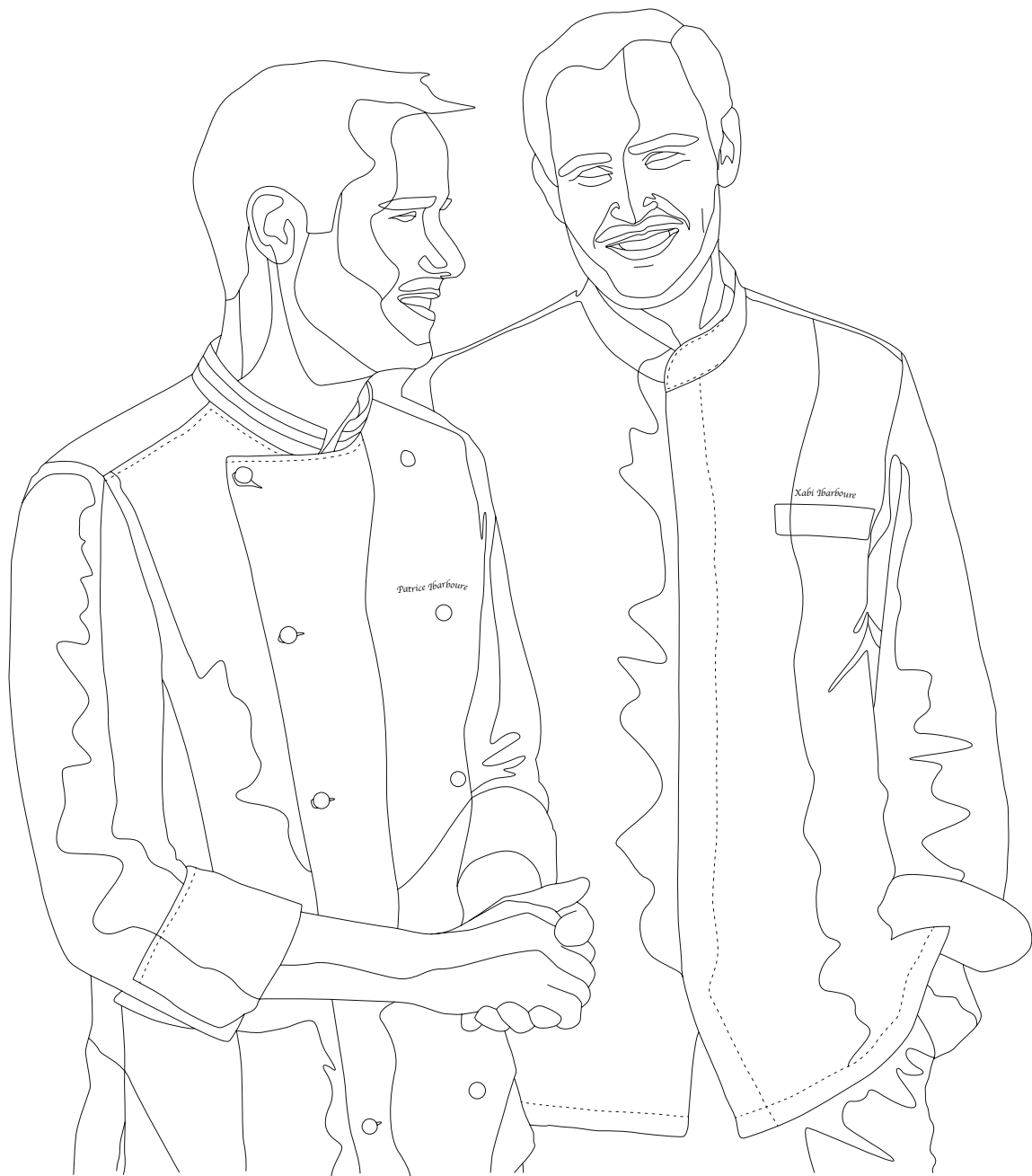


RESTAURANT

Trente-Trois

Sébastien Sanjou

P A R I S



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LA RÉSIDENCE

Tuesday 20th September 2022

Xabi & Patrice Ibarboure
Sébastien Sanjou & Jonathan Rubat

Preserved tomatoes

Centrifuged juice, Pugliese burratina, basil

Zucchini flower from our garden

with langoustine, sunny vegetables, nantua sauce and crisp

Atlantic gilthead bream

steamed, purple artichokes, saffron barigoule

Half-wild duckling from Pierre Duplantier

roasted on the chest, celery, invigorated juice with lovage

Raspberries and rose geranium

like a Pavlova with the scent of verbena

5 courses Gourmet menu - 118 €

The wisest can shorten the tasting
by choosing the Daurade or the Caneton - 98 €