



LA PAGODE

PARIS

Bienvenue

A contemporary restaurant, La Pagode de Cos draws on culinary traditions from around the world revisited by chef Jérôme Banctel for whom it is a means of sharing his curiosity for other cultures.

Executive chef at La Réserve Paris - Hotel and Spa, Jérôme Banctel, originally from Brittany, offers you a bold, pure and incredibly appealing style. Made from carefully selected French products, his dishes are masterpieces of diversity delivered in a delectably light yet bright burst of colors and flavors.

by Jérôme Banctel

Prices, service included // Meat of French origin
When ordering, we invite you to inform us of any food allergies
Open from 8:00 am to 10:00 pm from Monday to Sunday
Payment only in BC and Species

Avant - tout



CHAMPAGNES

	Glass	Bottle
	(12 cl)	
• Michel Reybier, 1er Cru	BSA 26€	135€
• Charles Heidsieck, Rosé Réserve	BSA 28€	165€
• Deutz, Amour de Deutz	2010 32€	190€
• Krug Grande Cuvée 168ème Edition	BSA 48€	285€

WHITE WINES

		(15 cl)	
• Les Pagodes de Cos, Bordeaux, Michel Reybier	2018	16€	80€
• Sancerre « Chavignol », Domaine Matthieu Delaporte	2019	18€	90€
• Condrieu « Vernon », Domaine Matthieu Chambeyron	2018	20€	100€
• Riesling Mosel, Markus Molitor, Allemagne (1L)	2017	18€	90€
• Meursault « Narvaux », Domaine Jobard-Morey	2018	35€	175€

RED WINES

		(15 cl)	
• Les Pagodes de Cos, Saint-Estèphe, Michel Reybier	2012	16€	76€
• IGT Toscane « La Massa », Fattoria La Massa	2017	20€	85€
• Marsannay, Domaine Trapet	2017	22€	100€
• Châteauneuf du pape « La Croze », Domaine La Célestière	2012	26€	125€
• Nuits St Georges, 1er Cru Clos des Porrets St Georges, Dom H.Gouges	2017	34€	170€

LA RESERVE DE LA RESERVE

		(15 cl)	
• Le Coup de Foudre des Sommeliers		26€	
• Château Cos d'Estournel Blanc, Bordeaux, Michel Reybier	2015	32€	210€
• Château Cos d'Estournel, Saint-Estèphe, Michel Reybier	2008	45€	255€
• Hermitage, Domaine Tardieu-Laurent (<i>Coravin</i>)	2009	52€	
• Château Cos d'Estournel, Saint-Estèphe, Michel Reybier (<i>Coravin</i>)	1985	68€	

ROSE WINES

		(15 cl)	
• Côtes de Provence, « Quat'Saisons » Château La Mascaronne	2019	14€	65€

SWEET WINE

		(10 cl)	
• Tokaji Aszù 5 Puttonyos, Dom. Hetszölö, Michel Reybier	2001	26€	130€

SIGNATURE COCKTAILS

28€

GASPARD MARTINI

Dry, delicate, strong

Botanist Gin infused with cardamom, Tokaji

TRÉSOR DU MAHARAJA

Bitter, fruity

Mount Gay Black Barrel Rhum, Perique liqueur, orange bitter, hazelnut syrup, oak wood

HAATHEE

Sparkling, fruity

Bombay Sapphire Gin, Martini Rubino, wine syrup, cranberry juice, lime juice, Champagne Michel Reybier

LE COLPORTEUR

Fruity

Rémy Martin 1738 Cognac, Tokaji, lime juice, honey Suze Bitter anise nutmeg, egg white

The classics



CAESAR SALAD	22€	CAVIAR	90€
• Crispy chicken, anchovy, parmesan cheese		• Oscietre caviar, homemade blinis	
SMOKED SALMON	18€	BURRATA	22€
• Homemade smoked salmon and cream		• Burrata, tomatoes, olive bread	

Starters



ARTICHOKE	24€	TATAKI	32€
• Artichoke tart, creamy, young mustard shoots and pecorino cheese		• Seared tuna, spring onions, wasabi, ginger	
TOM YUM CHICKEN SOUP	26€	POULPE FICTION	28€
• Spicy coconut soup, chicken, tofu, mushrooms and coriander		• Grilled octopus, white pomelos, salad, spicy vinaigrette with tamarind juice, roasted peanuts	
CRAB	34€	MUSHROOM	34€
• Green beans, crab, and goma sauce		• Mushrooms Stew, Noilly Prat, poached egg	

Main Course



VEGAN CURRY	26€	BLUE LOBSTER NAVARIN	62€
• Organic avocado, Japanese rice, spicy curry sauce, Mango		• Lobster sauce, potatoes, fresh rosemary	
FETTUCINE «DI MAMMA»	66€	PORK RIBS	38€
• Homemade fresh pasta, white truffle		• Candied on the barbecue, wok of vegetables, thai spices	
SCALLOPS	38€	VENISON	48€
• Roasted scallops from Normandie, mashed carrots with orange and cumin		• Roasted, butternut and pepper sauce	
K-BIO	42€	GRILLED BEEF FILET	57€
• Steamed cod fish, seaweed, seashells, kohlrabi cabbage, horseradish condiment		• Grilled beef filet, gnocchis and chanterelles	
HARE	52€		
• A la royale, like Antonin Carême			



To finish



CHEESE PLATE	16€
• Selection of matured cheese	
LE PARIS / LA GUERCHE	16€
• Choux pastry, mousseline cream praline, and crispy sobacha	
CABOSSE PUR MADAGASCAR	16€
• Milk and dark chocolate, caramel and Earl Grey tea	
CHESTNUT YUZU	16€
• Yuzu cream, chantilly and chestnut cream, roasted hazelnut meringue	
THE TATIN <i>(for 2 persons)</i>	22€
• Apples confit with Calvados, caramel sauce and light vanilla cream	
FRESH FRUITS	26€
• Fresh seasonal fruits	
ICE CREAM AND SORBETS	
“IL GELATO DEL MARCHESE”	16€
ASSORTMENT OF TRAVEL CAKES	16€
• Cakes to accompany your hot drink	

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Taxes et service compris Net // Meat of French origin
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