



LES VOILES

# MENU

**Réservations et privatisations**

[contact@lesvoiles.net](mailto:contact@lesvoiles.net)

01 34 74 21 65



# LA CARTE

## STARTERS 14€

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### Fried purple artichokes

Lemon Greek yogurt, toasted seeds, Espelette pepper

### Marinated mackerel

Garlic almond cream, green pepper granita, fresh herbs, toasted buckwheat

### Vitello tonnato (+3€)

Veal roast carpaccio, tuna mayonnaise, Parmesan shavings, arugula, fried capers

### Oysters from Normandy (+3€)

By 6, depending on availability

## MAINS 26€

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### Roasted chicken supreme

Wrapped in bresaola, crispy polenta, pigeon-heart tomato coulis, herb salad

### Red Label trout fillet

Fregola with zucchini, light bisque, charred lemon

### Roasted red mullet (+3€)

Heirloom tomato tartare, black cherry emulsion, tomato-elderflower croutons

### Miso-glazed eggplant

Kaffir lime labneh, creamy spelt with soy, vegetable jus

## SIGNATURE MAINS

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### Veal Sweetbreads 38€

Veal sweetbreads, olive oil mashed potatoes, meat jus

### TO SHARE

### French rib steak 45€/pers

Olive oil mashed potatoes

## CHEESES & DESSERTS 13€

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### La Fromagerie de Guillaume's cheeses

Assorted Cheeses matured in Oinville-sur-Montcient

### Chocolate in textures (+3€)

Crispy chocolate feuilletine, chocolate mousse, chocolate crèmeux, yuzu gel, chocolate ice cream

### Chilled peach soup

Vanilla fromage blanc, hazelnut shortbread, fresh verbena, olive oil

### Strawberry Melba

Strawberries in three textures, vanilla ice cream, raspberry gel, almond tuile



# LES MENUS

## MENU DES VOILES 49€

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**Starter • Main • Dessert**

*Choose from the à la carte menu, excluding signature dishes and supplements.*

## TASTING MENU 68€

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**Menu en 5 services**

*from Friday evening to Sunday noon*

**Fried purple artichokes**

Lemon Greek yogurt, toasted seeds, Espelette pepper

**Vitello tonnato**

Veal roast carpaccio, tuna mayonnaise, Parmesan shavings, arugula, fried capers

**Roasted red mullet**

Heirloom tomato tartare, black cherry emulsion, tomato-elderflower croutons

**Roasted chicken supreme**

Wrapped in bresaola, crispy polenta, pigeon-heart tomato coulis, herb salad

**Chilled peach soup**

Vanilla fromage blanc, hazelnut shortbread, fresh verbena, olive oil

## MENU DES MATELOTS 16.9€

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*Up to 12 years old*

**Main • Dessert • Drink**

*Daily special inspired by the chef*

*Please let us know your dessert choices when ordering.  
Our meat is sourced from Europe and all our dishes are homemade.*

# LES VOILES

A nautical and historical heritage  
in the heart of Les Mureaux

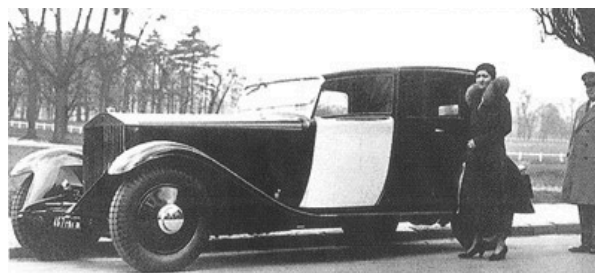
The **Les Voiles** restaurant occupies the former **Club House of the Île-de-France Yacht Club**, a place steeped in history that hosted some of the nautical competitions of the 1900 and 1924 Olympic Games.

Designed by architect A. Buffet, the building was built in 1927 by industrialist **Armand Esders**. It originally included spaces dedicated to sailing, such as a sail storage room, changing rooms, and a smoking bar.

Esders, sent by his father to New York to start a business, returned with revolutionary machines.



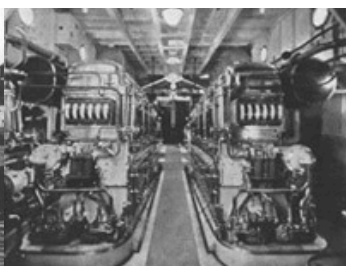
M. & Mme ESDERS



Thanks to these machines, the family business evolved from cloth merchants to manufacturers and retailers of ready-to-wear clothing in Europe through factories and a chain of stores.

An influential and eccentric businessman, Esders was passionate about new technologies, cars, airplanes, and above all, the sea... As a patron of the seaside resort of Deauville, he supported the construction of an aerodrome and owned several yachts and sailboats, including a luxurious 65-meter yacht, the Aconia, whose tender was a seaplane!

It was aboard this yacht that Esders traveled in 1929 to the inauguration of the Club House where you now find yourself....



# LIONEL BANVILLE

A passionate chef dedicated to culinary excellence



Lionel Banville obtained his vocational baccalaureate at the **Ferrandi Paris school**, where he developed a passion for gastronomy, particularly fish.

He gained **his first experience at the Michelin-starred restaurant “Au Comte de Gascogne”** in Boulogne-Billancourt, **then in Parisian restaurants and in Provence**, as well as in event catering at **the Palais des Festivals in Cannes**.

His career then took off under the guidance of chef Patrick Kappler at **Pavillon Henry IV**, where he worked tirelessly to master all aspects of cooking.

Now **chef at Les Voiles restaurant**, Lionel Banville offers **seasonal cuisine** with perfect mastery of cooking techniques and seasoning. His **sense of aesthetics and creativity** promise a **memorable gastronomic experience** for his guests.

