



LES VOILES

MENU

Réservations et privatisations

contact@lesvoiles.net

01 34 74 21 65



LA CARTE

STARTERS 14€

The Perfect Egg

Green peas in 3 textures (as a cold soup, a mint-flavored mousse, and pickles)
olive oil and fried onions

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€

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

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€

La Fromagerie de Guillaume's cheeses

Assorted Cheeses matured in Oinville-sur-Montcient

Chocolate in textures (+3€)

Crispy chocolate feuilletine, chocolate mousse, chocolate crémeux, 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 tuilel

Merci de bien vouloir nous dire le choix de vos desserts à la commande.
Nos viandes sont d'origine Européenne et tous nos plats sont faits maison.





LES MENUS

MENU DES VOILES 49€

Starter • Main • Dessert

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

TASTING MENU 68€

Menu en 5 services

from Friday evening to Sunday noon

The Perfect Egg

Green peas in 3 textures (as a cold soup, a mint-flavored mousse, and pickles)
olive oil and fried onions

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€

Up to 12 years old

Main • Dessert • Drink

Daily special inspired by the chef

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LES VOILES

A nautical and historical heritage
in the heart of Les Mureaux

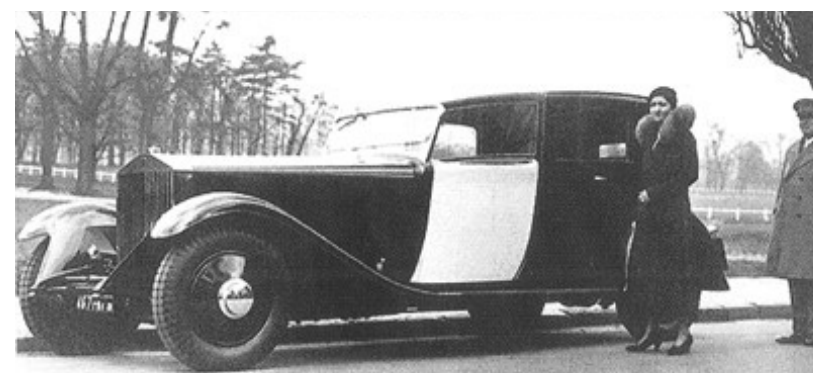
The **Les Voiles** restaurant occupies the former **Club House of the Île-de-France Yacht Club**, a place steeped in history that hosted some of the nautical competitions of the 1900 and 1924 **Olympic Games**.

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.

