



LES VOILES

MENU

Réservations et privatisations

contact@lesvoiles.net

01 34 74 21 65



LA CARTE

STARTERS 14€

Perfect egg

Chorizo espuma, roasted tomatoes, charred pepper, basil, smoked paprika bread crumble

Sea bass tartare (+3€)

With combava, onion and fennel, creamy avocado, squid ink tuile

Grilled corn

Brown butter corn cream, lime-marinated cucumber, smoked popcorn, pickled red onion

Oysters from Normandy (+3€)

By 6, depending on availability

Seafood platter (+8€)

5 No. 3 oysters, 3 pink prawns, 60g whelks, 6 marinated mussels. Served with: toasted rye bread, shallot vinegar, lemon and seaweed mayonnaise

MAINS 26€

Roasted meagre

Eggplant caviar, confit tomato petals, crispy panisse, black olive condiment, reduced fish jus

Roasted pollock (+3€)

Pan-roasted skin-on, parsnip in different textures, green apple, shellfish emulsion, toasted buckwheat.

Black Angus bavette steak

Mushrooms, potato purée, cocoa meat jus, vegetable crisps

Butternut squash gnocchi

Roasted squash, lemon and herb condiment, toasted pumpkin seeds, roasted vegetable reduction

SIGNATURE MAINS

Crispy veal sweetbread 38€

Mashed Potatoes, meat jus

Pour 2 personnes :

Aveyron veal chop 45€/pers

Mashed Potatoes and mushrooms, meat jus

CHEESES & DESSERTS 13€

Fromagerie de Guillaume's cheeses

Assorted Cheeses matured in Oinville-sur-Montcient

Roasted figs

Light lemon mascarpone cream, yoghurt ice cream, fig and verjuice jus, praline crisp

Chocolate fondant

Miso caramel centre, light cocoa whipped cream, lemon crèmeux, cocoa crumble

Saint-Honoré

Roasted pear, brown butter, light vanilla cream, fleur de sel caramel, toasted hazelnuts



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

Perfect egg

Chorizo espuma, roasted tomatoes, charred pepper, basil, smoked paprika bread crumble

Sea bass tartare

With combava, onion and fennel, creamy avocado, squid ink tuile

Roasted meagre

Eggplant caviar, confit tomato petals, crispy panisse, black olive condiment, reduced fish jus

Black Angus bavette steak

Mushrooms, potato purée, cocoa meat jus, vegetable crisps

Roasted figs

Roasted squash, lemon and herb condiment, toasted pumpkin seeds, roasted vegetable reduction

MENU DES MATELOTS 16.9€

Up to 12 years old

Main • Dessert • Drink

Daily special inspired by the chef

LES VOILES

A nautical and historical heritage
in the heart of Les Mureaux

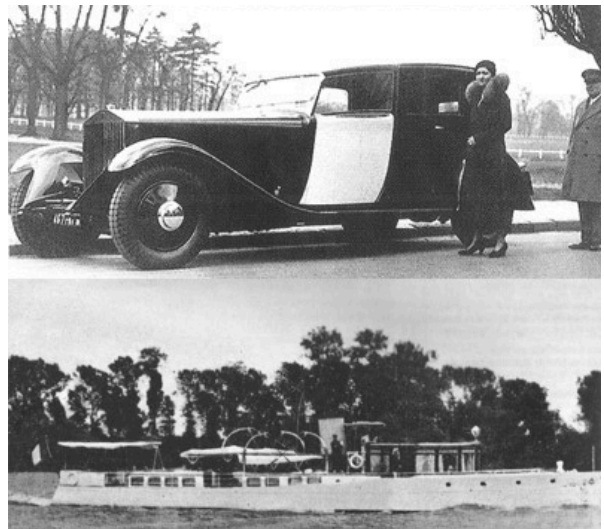
The **Les Voiles** restaurant occupies the former **Club House of the Île-de-France Yacht Club**, a place steeped in history that hosted some of the nautical competitions of the 1900 and 1924 Olympic Games.

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.



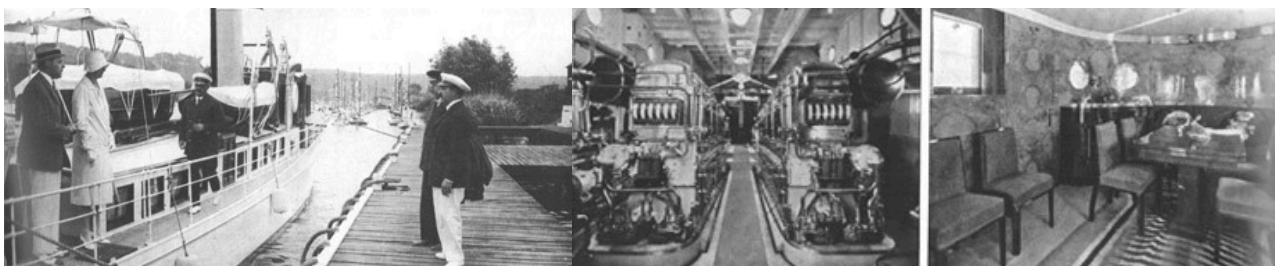
M. & Mme ESDERS



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.

