

menu

restaurant — bar — terrace

thoughtfully crafted seasonal
cuisine, inspired by land and sea,
to be enjoyed on the banks
of the Seine.

starters — €14

pan-seared duck foie gras + €3
chestnut velouté, roasted pear, cider and hazelnut condiment

house-smoked trout
roasted beetroot, horseradish cream, mandarin gel and toasted buckwheat

sweet onion tarte tatin
aged comté cheese, toasted walnuts, onion and yellow wine sauce

oysters from our coast + €3
six oysters, subject to availability

main courses — €26

roasted veal rump
potato and mushroom gratin, coffee-infused veal jus, pickled mustard seeds

pan-roasted zander
crispy-skinned zander fillet, marinated and roasted cauliflower, sesame foam and trout roe

seared scallops + € 3
silky celeriac purée, charred leek, roasted celeriac and shellfish jus with green apple

creamy saffron risotto
tender butternut squash, paprika-spiced pepper condiment, aged parmesan shavings

to share — for two
whole thyme-roasted turbot, charred leek, crushed potatoes, brown butter and caper sauce
— € 49 per person

signature dish
crispy veal sweetbreads, creamy mashed potatoes, rich meat jus — €38

cheese & desserts — 13€

light chestnut cream
candied clementine, whipped dark chocolate cream, chestnut crisp and meringue

reinette apple tarte tatin
salted butter and calvados caramel, crisp puff pastry, vanilla-infused fresh cream

oven-roasted mango
finely diced tropical fruits, crumble, passion fruit reduction and coconut ice cream

selection of four cheeses
fromagerie de guillaume — oinville-sur-montcient

merci de choisir votre dessert à la commande

les voiles set menu – €49

starter – main course – dessert

choose from our *à la carte* menu, excluding
signature dishes and supplements.

tasting menu – €68

five-course tasting experience

available from friday dinner to sunday lunch

pan-seared duck foie gras

house-smoked trout

seared scallops

roasted veal rump

light chestnut cream

little sailors' menu – €17

for children under 12

main course – dessert – flavoured syrup drink

the story of Les Voiles

Once the clubhouse of the Yacht Club de l'Île-de-France, Les Voiles is part of the rich nautical and Olympic heritage of Les Mureaux. Built in 1927 with the support of Armand Esders, this iconic venue embodies the elegance and art of living by the Seine.

a chef dedicated to culinary excellence

Trained at Ferrandi Paris, Lionel Banville honed his expertise in prestigious kitchens, including Le Pavillon Henri IV. Today, as Head Chef of Les Voiles, he creates refined, imaginative cuisine inspired by the seasons.

allergies & information

If you have any questions or specific dietary requirements, our team will be happy to assist you. A full list of allergens is available upon request.

All our dishes are freshly prepared in-house
European-sourced meats — fish locally sourced in France

private events & celebrations

contact@lesvoiles.net — +33 (0)1 34 74 21 65

Les Voiles is available for exclusive hire for birthdays, weddings, corporate seminars, dinners, parties and special celebrations, with bespoke experiences tailored to every occasion.

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LES VOILES