

To discover - 45€

starter and main course OR main course and
dessert- 38€ - only at lunch

Eggplant gratin with miso, black garlic sauce,
green salad: tarragon, French parsley, chives

or

Perfect egg, mashed and marinated peas,
crispy bacon, parmesan foam

Chirashi with salmon sashimi, Minori rice, avocado and spring
onion, trout roe, nori seaweed, and soy, sake and lime sauce

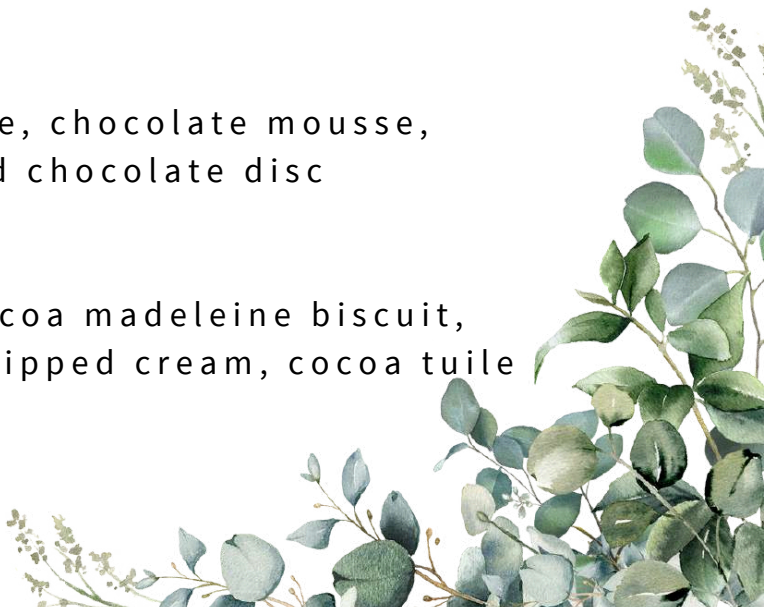
or

Herb-crusted rack of lamb, artichokes, honey-roasted carrots,
roasted baby potatoes, lamb jus

Crunchy hazelnut praline, chocolate mousse,
salted caramel and chocolate disc

or

Chocolate half-sphere, cocoa madeleine biscuit,
milk chocolate crémeux, whipped cream, cocoa tuile



To taste - 68€

Full menu - 95€

Tuna tartare, umeboshi, cucumber, shallots, shiso leaf tempura,
yuzu vinaigrette, vegetable pickles

ou

Seared foie gras, grilled Enoki mushrooms with sesame oil,
tender leeks, chayote and coriander, Tinola broth

Marinated and teriyaki-glazed trout fillet,
broccolini and roasted Shimeiji mushrooms, shishito sauce

ou

Beef fillet, potato millefeuille, seasonal vegetables with brown
butter ponzu, yuzu aioli, beef jus

Pear tartlet, milk flower ice cream, buckwheat and honey tuile,
pear and vanilla gel, Breton shortbread

ou

Flambéed banana cream, vanilla Chantilly cream,
spiced syrup, homemade rum ice cream, banana crisp





Starters

Tuna tartare, umeboshi, cucumber, shallots, tempura shiso leaves,
yuzu vinaigrette, vegetable pickles
18€

Seared foie gras, grilled Enoki mushrooms with sesame oil,
tender leeks, chayote and coriander, Tinola broth
25€

Eggplant gratin with miso, black garlic sauce,
green salad: tarragon, French parsley, chives
16€

Main courses

Chirashi with salmon sashimi, Minori rice, avocado and spring onion,
trout roe, nori seaweed, and soy, sake and lime sauce
26€

Marinated and teriyaki-glazed trout fillet,
broccolini and roasted Shimeiji mushrooms, shishito sauce
28€

Roasted duck breast, grilled asparagus, potato puree,
black garlic sauce with umeboshi butter
28€

Beef fillet, potato millefeuille, seasonal vegetables with brown butter ponzu,
yuzu aioli, beef jus
35€

Desserts

Flambéed banana cream, vanilla Chantilly cream,
spiced syrup, homemade rum ice cream, banana crisp
15€

Crunchy hazelnut praline, chocolate mousse,
salted caramel and chocolate disc
15€

Pear tartlet, milk flower ice cream, buckwheat and honey tuile,
pear and vanilla gel, Breton shortbread
15€

Whipped lemon ganache, Buddha's hand gel,
lemon confit, kalamansi vinaigrette and sorbet
15€

Cheese selection
15€





OUR COCKTAILS

16€

SOJU SPRITZ

Lychee soju, prosecco, sparkling water, hibiscus flower

THE OLD FASHIONED

Maker's Mark bourbon, brown sugar, angostura bitters, sparkling water, orange

KYOTO 75

Kinobi gin, Irroy champagne, fresh lemon juice, cane sugar syrup

LA FÉE VERTE

Haig Club whisky, absinthe, mint syrup, egg white, lime juice

ORANGE NEGRONI

Estu orange gin, red vermouth, Campari

PASSION BISSAP

Bacardi amber rum, vanilla-hibiscus syrup, passion fruit nectar

OUR MOCKTAILS

10€

SAKURA ICED TEA

Sakura flower and lychee infusion, hibiscus syrup, crushed ice

FRESH AND GREEN

Green apple juice, vanilla syrup, lime juice, mint and cucumber

FROZEN CRANBERRY

Cranberry juice, strawberry syrup, lime, crushed ice





Champagnes

12cl - Bouteille

Joseph Perrier, Cuvée Royale, brut nature	19€	95€
Joseph Perrier, Cuvée Royale, blanc de blanc	19€	95€
Gosset, Grande Réserve, brut		110€
Gosset Grand Millésime 2016, brut		160€
Nicolas Maillart, Premier cru, rosé	19€	95€

Vins blancs

12cl - 22cl - Bouteille

BOURGOGNE

Macon Villages, Château Fuissé, 2022			63€
Chablis vieilles vignes, Bernard Defaix, 2022	13€	22€	72€
Pouilly Fuissé, Château Fuissé, 2022	16€	27€	86€
Meursault, Joseph Faiveley, 2022			129€
Chassagne-Montrachet, Vincent Girardin, 2020			149€
Corton-Charlemagne grand cru, Vincent Girardin, 2018			219€

RHÔNE

Côtes du Rhône réserve, Château Mont-Redon, 2024			49€
Crozes-Hermitage, Jean-Luc Colombo, 2024	13€	22€	72€
Châteauneuf-du-Pape, Château Mont-Redon, 2023			78€
Condrieu, Yves Cuilleron, 2019			145€

LOIRE

Pouilly-fumé, Sébastien Treuillet, 2022			54€
Sancerre, Pascal Thomas, 2023	12€	12€	68€

BORDEAUX

Entre-deux-mers, Château Chillac, 2022	9€	16€	36€
--	----	-----	-----

CORSE

Muscat Patrimonio, Clos du Bernardi, 2023	12€	21€	68€
---	-----	-----	-----

ALSACE

Pinot gris Optimus, Jean Sipp, 2022	16€	22€	75€
Riesling grand cru, Jean Sipp, 2019		27€	79€

ROUSSILLON

Grande cuvée, Domaine Lafage, 2022		19€	63€
------------------------------------	--	-----	-----





Vins rouges

BOURGOGNE

	12cl - 22cl - Bouteille		
Mercurey vieilles vignes, Joseph Faiveley, 2022	13€	22€	72€
Rully 1er cru, Jaeger-Defaix, 2023	17€	29€	89€
Nuits-saint-Georges, Joseph Faiveley, 2018 -magnum			200€
Pommard, Joseph Faiveley, 2020 -magnum			200€

RHÔNE

Côtes du Rhône réserve, Jean-Luc Colombo, 2022		12€	36€
Gigondas, Maison Brotte, 2021	13€	22€	72€
Châteauneuf-du-Pape, Château Mont-Redon, 2020			78€
Côte-Rôtie, Yves Cuilelron, 2021			149€

BORDEAUX

Vent de face, Château Chillac, 2021		12€	36€
Saint-Julien, Château du Glana, 2018	17€	29€	89€
Pessac-Leognan, Château Brown, 2018			110€
Margaux, Château Giscours, 2016			175€

CORSE

Patrimonio, Clos du Bernardi, 2023	12€	21€	68€
------------------------------------	-----	-----	-----

CÔTES DE PROVENCE

Les Arènes, Domaine de la Périnade, 2022	11€	19€	63€
--	-----	-----	-----

ROUSSILLON

Retro, Domaine Lafage, 2023	11€	19€	63€
-----------------------------	-----	-----	-----

Vins rosés

CÔTES DE PROVENCE

Cuvée Renaissance, Domaine de la Périnade, 2023		16€	55€
---	--	-----	-----

BORDEAUX

Villa des Dunes, IGP Aquitaine, Kressmann, 2024		14€	42€
---	--	-----	-----





LA VERRIÈRE

RESTAURANT

Gastronomic elegance with Asian nuances

Chef Angelo Reyes

“A new beginning, let’s go back to basics”

La Verrière invites you to rediscover Asian gastronomy in a setting where elegance meets warmth and human connection.

La Verrière is also a tribute to the history of Montparnasse — a former haven for artists, where the spirit of freedom and creativity still lingers. With subtlety, our decor honors the work of Janine Niepce, a pioneer of photojournalism and a symbol of French feminism.

On Sundays, discover the art of our Signature Brunch, inspired by Japanese traditions. Designed to offer a truly special moment, it features a selection of refined, delicate dishes. This weekly gathering stands out for its attention to detail, its closeness to our chefs, and a celebration of the flavors that define the soul of our restaurant.

Welcome to La Verrière,
where each moment is a rare and timeless interlude.