



The cuisine of 49R unfolds as a story of refined craftsmanship and measured emotion. Inspired by his travels and experience in some of France's finest kitchens, Chef Antoine Coutier creates delicate cuisine where French tradition is elevated by contemporary pairings.

Seasonal ingredients, sourced with the utmost care, are prepared with precision and intuition, allowing the essence of each product to shine through: flavour in its purest and most authentic expression.

We are delighted to welcome you.
CONSTANCE & ALEXANDRE

LUNCH MENU

Available at lunch time only

Amuse bouche, Starter, Main course, Dessert Mignardises | 45 €

Food and wine pairing (2 glasses) | 20 €

SIGNATURE MENU

5 Services

Amuse bouche, 2 Starters, 2 Main course, Dessert, Mignardises | 90€

Food and wine pairing (5 glasses) | 50 €

A single menu is served for the entire table. Available for both lunch and dinner.
Please inform us of any allergies or dietary intolerances.

STARTERS

Sea bass and gilt-head bream croquette, tartar sauce | 17 €

Truffle Croque Monsieur, ham, 18-month-aged Comté cheese and seasonal salad | 17 €

Fresh green beans, cumin, hazelnut and farmhouse yogurt espuma | 19 €

Perfect organic farm egg, chanterelle mushrooms, corn, horseradish and bone marrow fricassee | 21 €

French duck foie gras, thyme-and-honey-roasted figs, brioche | 22 €

MAIN COURSE

Stuffed zucchini, beefsteak tomato, basil and puffed rice | 32 €

Catch of the day, Paimpol coco beans, mussels, black olives and saffron | 36 €

French veal, rack and confit breast, confit shallots, Parmesan and veal jus | 36 €

CHEESE

Philippe Olivier's Selection of Three Cheeses. | 15 €

DESSERTS

Floating island, Madagascar vanilla, mirabelle plum and lime | 14 €

Valrhona Caraïbe 66% chocolate, Breton shortbread, mango and passion fruit sorbet | 14 €

Irish Coffee : Irish whiskey, Costa Rican coffee and vanilla cream | 12 €