

Le Schiap

BY STÉPHANE PITRÉ



Le Schiap



The Chef's Note

Le Schiap is a bridge between heritage and modernity.
In this soulful place, where the spirit of Elsa Schiaparelli transcends
time and meets the soul of Paris,
I envisioned a cuisine of simplicity and essence.
A cuisine defined by precision and balance, where the product reigns
supreme, and where every gesture reveals without ever concealing.
From Brittany to Île-de-France, it is deeply rooted in our French
terroirs, guided by the seasons and celebrating authenticity.
More than a signature, it is a vision: that of pure flavour and a deeply
contemporary experience.

Stéphane Pitré



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To Begin...

VAL D'OISE FENNEL

Fennel bisque deglazed with pastis, bufala stracciatella, lemon-infused olive oil, and red onion & fennel pickles

18€

GREEN ASPARAGUS FROM VAUCLUSE

Green asparagus from Vaucluse, smoked over tree bark on the barbecue, Belleville sorrel sabayon

21€

SCOTTISH SALMON

Scottish smoked salmon, delicately veiled with whisky steam, gravlax coulis

21€

OUR DUCK PÂTÉ EN CROÛTE

Pork and duck terrine baked in pastry crust, pickled vegetables and mesclun salad

23€



Vegetarian...

CONCHIGLIONI ALLA RICOTTA

Conchiglioni pasta stuffed with ricotta and baby spinach, breadcrumb seasoning with Espelette

28€

From the Sea...

NORMANDY COD BY FABIEN TESSON

Cod gently cooked in Swiss chard leaves, whelk persillade, carrot butter with lemon, pink peppercorn and ginger condiment

32€

THE LOBSTER DRESS *

Open lobster ravioli with tetragonia shoots, shell-infused ginger jus

38€

Net prices in euros, taxes and service included.
All our meats are sourced from the European Union.
If you have any food intolerance or allergy, please inform us when placing your order.





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From the Land...

CHALLANS DUCKLING

Duck fillet and foie gras in a bread crust, wasabi-infused jus, fine beetroot mousseline and plancha-grilled broccoletti

35€

FRENCH FARM VEAL CHOP

Roasted veal chop, reduced jus and silky mashed potatoes smoked with beechwood

41€

Our French Terroir.....

CHEESES FROM OUR REGIONS

Selection of cheeses from Maison LILLOT's ageing cellar

15€



To Finish.....

LEMON FROM NICE

A deconstructed lemon meringue tart with dill sorbet

16€

“HOT & COLD” GUANAJA 70% GRAND CRU CHOCOLATE

Warm grand cru chocolate ganache, hazelnut crumble, cocoa ice cream

16€

THE SCHIAPARELLI BAG COUTURE STRAWBERRY*

A rhubarb and rosewater trompe-l'oeil, seasonal strawberries, and yoghurt ice cream

16€

ELSA'S GRANITA




Sicilian lemon / Junmai Ginjo sake & yuzu / Coffee & nutmeg

12€

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Elsa Schiaparelli Inspirations

The Lobster Dress *

Created in 1937 by Elsa Schiaparelli in collaboration with Salvador Dalí, the lobster dress became one of the most iconic symbols of surrealist fashion.

On an elegant ivory silk organza gown, a hand-painted lobster appears unexpectedly, creating a striking contrast between refinement and audacity.




Through this creation, Schiaparelli challenged the codes of haute couture and transformed clothing into a true work of art, where the strange and the beautiful meet to surprise and captivate.



The Handbag: An Object According to Elsa Schiaparelli*

For Elsa Schiaparelli, the handbag went far beyond function and became a true conversation piece. In the 1930s, she reinvented the codes of luxury by infusing them with humour and surrealism, transforming everyday objects into unexpected couture creations.

In collaboration with Salvador Dalí, she blurred the boundaries between fashion and art, creating accessories that intrigue, surprise, and never leave anyone indifferent.



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RESTAURANT

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