



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.



Starters

Salmon tataki, shiso-yuzu vinaigrette, pickled apple with ginger
18€

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

Cauliflower velouté, roasted cauliflower, garlic emulsion, crispy onions
16€

Starter of the moment *
16€

Main courses

Salmon chirashi, Minori rice, furikake, pickled cucumber, spring onion, nori,
trout roe, soy-lemon sauce
26€

Seared scallops, watercress-parsley emulsion, parsnip purée, leeks stuffed with
thyme and parmesan
30€

Beef fillet, mashed potatoes, potato mille-feuille, carrot glazed with ponzu
butter, stuffed shallot, beef jus
36€

Main course of the moment *
28€

Desserts

Cheese selection
Pont-l'Évêque, Valençay, Comté
15€

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

Rice pudding and soufflé, roasted apple brunoise with honey and Calvados,
caramel opaline and pecan praline
15€

Cherry Illusion, pistachio Joconde sponge,
vanilla whipped ganache, and black cherry confit
15€

Dessert of the moment *
15€



Discovery - 45€

starter and main course or main course dessert - 38€
only available for lunch

Cauliflower velouté, roasted cauliflower, garlic
emulsion, crispy onions

or

Chestnut royale, foie gras pearls, chestnut chips, porto
jelly and parmesan emulsion

Salmon sashimi chirashi, Minori rice, avocado and spring
onion, trout roe, nori seaweed, soy-sake-lemon sauce

or

Pulled beef chuck, mashed potatoes, roasted carrots and
chanterelles, candied shallot, bacon and onion powder,
red wine jus

Hazelnut praline crisp, chocolate mousse, salted caramel
gel, chocolate tuile

or

Roasted fig with honey and cinnamon, puff pastry, fig
confit, fig water, strawberry ice cream



Tasting - 68€

Full 6-course menu - 95€

Salmon tataki, shiso-yuzu vinaigrette, pickled apple with
ginger

or

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

Seared scallops, watercress-parsley emulsion, parsnip purée,
leeks stuffed with thyme and parmesan

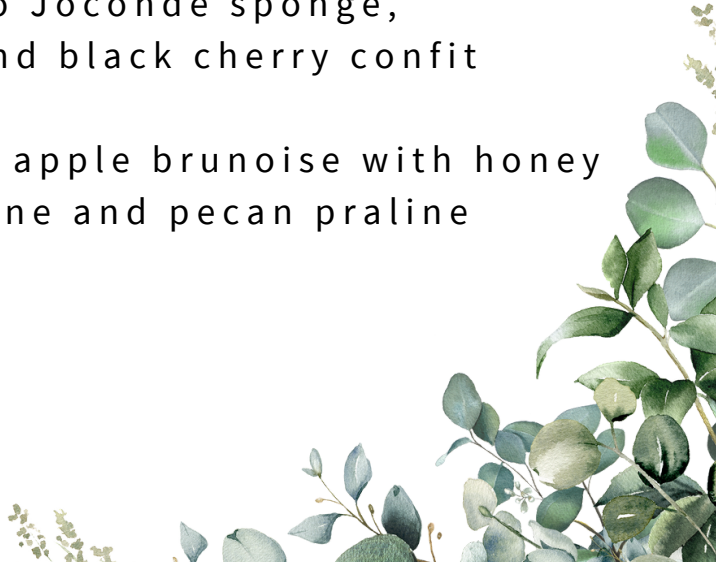
or

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

Cherry Illusion, pistachio Joconde sponge,
vanilla whipped ganache, and black cherry confit

or

Rice pudding and soufflé, roasted apple brunoise with honey
and Calvados, caramel opaline and pecan praline





OUR COCKTAILS

16€

SOJU SPRITZ

Watermelon soju, prosecco, sparkling water, hibiscus flower

MADELEINE

Disaronno, pineapple juice and cointreau

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

SPICY MANGO

Absolut vodka, mango juice, jalapeño liqueur, lime juice and spicy salt

PASSION BISSAP

Bacardi rum, vanilla-hibiscus syrup, egg white and passion fruit nectar

OUR MOCKTAILS

10€

VIRGIN COLADA

Pineapple juice, coconut milk and cane sugar syrup

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€

White wines

12cl - 22cl - Bottle

BOURGOGNE

Macon Villages, Château Fuissé, 2022	13€	24€	50€
Chablis vieilles vignes, Bernard Defaix, 2022	16€	27€	60€
Marsannay, Louis Latour, 2023			70€
Pouilly Fuissé, Château Fuissé, 2022			80€
Meursault, Joseph Faiveley, 2022			130€

ARDECHE

Grand Ardèche, Chardonnay, Louis Latour, 2023			40€
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RHÔNE

Côtes du Rhône réserve, Château Mont-Redon, 2024	7€	12€	35€
Crozes-Hermitage, Jean-Luc Colombo, 2024			60€
Châteauneuf-du-Pape, Château Mont-Redon, 2023			65€
Condrieu, Yves Cuilleron, 2019			95€

LOIRE

Pouilly-fumé, Sébastien Treuillet, 2022	9€	20€	45€
Chenin Blanc, Domaine du vieux bourg, 2023	12€		50€
Sancerre, Pascal Thomas, 2023			55€

BORDEAUX

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

Muscat Patrimonio, Clos du Bernardi, 2023	12€	21€	68€
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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€
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Red wines

BOURGOGNE

Mercurey vieilles vignes, Joseph Faiveley, 2022
Rully 1er cru, Jaeger-Defaix, 2023
Château Corton Grancey, Louis Latour, 2018

12cl - 22cl - Bouteille

13€	22€	72€
17€	29€	89€
		140€

RHÔNE

Côtes du Rhône réserve, Jean-Luc Colombo, 2022
Gigondas, Maison Brotte, 2021
Châteauneuf-du-Pape, Château Mont-Redon, 2020
Côte-Rôtie, Yves Cuilelron, 2021

		36€
	12€	72€
13€	22€	78€
		149€

BORDEAUX

Vent de face, Château Chillac, 2021
Saint-Julien, Château du Glana, 2018
Margaux, Château Férrière, 2021
Pessac-Leognan, Château de Fieuzal, 2019

	12€	36€
17€	29€	89€
		95€
		120€

CORSE

Patrimonio, Clos du Bernardi, 2023

12€	21€	68€
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CÔTES DE PROVENCE

Les Arènes, Domaine de la Périnade, 2022

11€	19€	63€
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ROUSSILLON

Retro, Domaine Lafage, 2023

11€	19€	63€
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Rosé wines

CÔTES DE PROVENCE

Cuvée Renaissance, Domaine de la Périnade, 2023

16€	55€
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BORDEAUX

Villa des Dunes, IGP Aquitaine, Kressmann, 2024

14€	42€
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