



RESTAURANT AT LE ROCH HÔTEL & SPA

NEW CHEF – NEW MENU

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MAISON 28 presents its new **Chef FRÉDÉRIC LYARD**.

Le Roch Hôtel & Spa's exclusive restaurant Maison 28, warmly welcomes Frédéric Lyard to the Head of its kitchen.

Chef Frédéric Lyard began his career as an apprentice in prestigious establishments such as Le Pré Catelan and Le Céladon, experimented with molecular cuisine with Chef Michel Nave (MOF), Pierre Gagnaire's right-hand man, and continued his career at Le Plaza Athénée and L'Agapé bis.

Frédéric then worked in the kitchens of the President of Crédit Suisse for 4 years, before becoming Chef of Sens Uniques and then joining the Costes Group in 2019, first at the hotel and then at the Club Marigny. He continues his career by taking up the position of Chef Consultant for 3 renowned establishments in Corsica for 2 years before joining Maison 28 in January 2024.

Simultaneously, he takes part in the "La Meilleure Brigade de France" competition run by Chef Gilles Goujon (MOF - 3 Michelin stars), and gives cooking lessons at L'Atelier des Sens.



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Chef Frédéric Lyard's cuisine is authentic, playing on textures and embellished with techniques acquired from the Michelin-starred chefs he has worked with. His specialties consist of generous, convivial, and subtly simple French cuisine.

At the helm of this warm and welcoming table, the chef distills a gourmet cuisine, comforting and sharing, with "the pleasure of giving pleasure" as his guiding principle.

The raw materials, all sourced from short circuits and in keeping with seasonality, are rigorously selected from eco-responsible suppliers with low environmental impact and respect for Nature's cycles.

For Maison 28, Chef Lyard prepares a frequently renewed menu featuring some of his signature dishes: vol-au-vent smoked Jerusalem artichokes, organic egg and forest cream, sautéed veal Marengo with lemon thyme, and chocolate soufflé.

For lunch, l'Ardoise offers a menu of the day, a tasty selection based on arrivals from our producers. Served in an hour, this menu features lighter dishes without limiting our guests' enjoyment.

Maison 28's aim is to offer competitive prices and unbeatable value for money, so that our restaurant becomes a regular destination.



CARTE DE MAISON 28

ENTRÉES

Cream of butternut squash soup with chestnuts chips	12	✓
Onion soup with Beaufort cheese	14	
Semi-cooked duck foie gras with Armagnac, onion chutney	24	
Vol-au-vent, topinambours, organic egg, forest cream	18	✓
Crispy goat's cheese, melting vegetables, dried fig, honey dressing	16	✓

PLATS

Vegetarian

Risotto with parmesan, sautéed oyster mushrooms and green jus	26	✓
Vegetable curry, red quinoa and smoked tofu	28	✓

Meat

Beef bourguignon casserole	28	
Sautéed of veal marengo with lemon thyme	28	
Angus sirloin steak with dauphinois gratin	32	

Fish

Red label Scottish salmon, crisp vegetables, beurre blanc	32	
Grilled scallops, braised fennel, shellfish jus	36	

DESSERTS

Mature cheese board	12	✓
Caribbean chocolate soufflé 66%, tonka ice cream (to be ordered at the beginning of the meal)	14	
Tatin tart, breton caramel, whipped cream	14	
Mont-Blanc with chestnut chips	13	
Fresh fruits salad with hibiscus broth and black tea	14	
Thin lemon tartlet	13	



@restaurantmaison28





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Maison 28 welcomes you

Lunch Monday to Friday: 12:00 to 14:30
Dinner Tuesday to Saturday: 7:00 pm to 10:00 pm
Bar: from 12:00 pm
Privatization on request events@leroch-hotel.com

Link to all photos : <https://we.tl/t-Fu4ZnPfMxk>

INFORMATION: www.leroch-hotel.com

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