





le restaurant

Le 39V unveils itself and reopens its doors in October 2021. In the heart of the Golden Triangle, on the 6th floor of a Haussmannian building, Le 39V is a haven of peace overlooking the Parisian rooftops of the Avenue George V. It is a natural setting which was born one fine day in September 2010, and which today continues its history. A few months later, it has been completely redesigned and decorated by the designer Raphaël Navot, without ever losing sight of its culinary identity, its heritage and its values. It is a place that is as warm as it is friendly, with a precise cuisine that respects nature and people. Firmly rooted in the great French tradition, and shaken up by lively assaults, Frédéric Vardon's cuisine is nourished by the best products selected during his many trips to the heart of the territories, alongside the best craftsmen. Meeting at 39V for a gastronomic interlude is always an opportunity to share a moment rich in emotions.



Frédéric Vardon



Frédéric Vardon was born in Flers to parents who were pork butchers. As a child, he got into his father's van at dawn on Wednesday mornings to go to the Paris market or to Rungis. He spent all his holidays in the fields, between Vire and Tinchebray, with his farmer grandparents. His palate was being forged, as was his taste for effort.

«Respecting the product and those who make it is not a slogan, it's an education. Very early on, I wanted to do something good to feed people», he confides.

After training with Jean-Pierre Morot-Gaudry and then Alain Dutournier in Paris, he joined Alain Chapel in Mionnay. This was a decisive experience before joining Alain Ducasse, for a long companionship and an unbreakable bond.

From these years with the three Alain's, he has drawn his identity. «My priority is a perfect harmony between nature and mankind», he says. He meticulously selects all the producers and breeders for their quality but also for their attachment to the land. «I don't have any suppliers, I only have partners in the beautiful to cook the good» he likes to say.



Privatisation

Capacité d'accueil : 50

from 19h30 à 23h30

This offer included :

The privatization of the restaurant

5/7 amuse-bouche
with a glass of Champagne

Single menu with
a choice of one of three drinks offers
among the three proposed

Les mets proposés peuvent évoluer
en fonction du marché et de la générosité de la nature



Menu of the season

To wait

1 glass of Champagne – Sélection 39V
5/7 petits fours per person

Pâté en croûte –foie gras, duck-
mustard pickles, young shoots

or

Low temperature cooked egg
wild mushrooms

or

Plain gambas bio from Loire Atlantique
marinated, avocado and Red Ruby, Beluga lentils

Sustainably-sourced fish

green asparagus from Provence, lemon confit, grilled Noirmoutier potatoes

or

Ravioles with Bruccio cheese
green asparagus, wild garlic

or

Purebred beef fillet

Pommes Dauphine, pepper sauce

Chocolate soufflé

Espelette pepper sauce

or

Ice-cream made with curd cheese

honey and pollen

or

Chanteclerc apple

smoked/soft, sunflower honey, sweet clover and sorrel

Mignardises



Sélection 'Image du 39V'

295€ TTC
(water and hot drinks inclu)

Bourgogne 'Ana' - 2018
Domaine Comte Senard

ou

IGP Méditerranée 'Secret de famille' - 2019
Domaine Paul Jaboulet Aîné

Cadillac Côtes de Bordeaux - 2015
Château de Haut Coulon

ou

Côteaux Bourguignon 'Les Chanterelles' - 2019
Domaine Huber-Verdereau

Côteaux du Layon 'Clos de la Bergerie' - 2017
Domaine de la Bergerie

Sélection 'Prestige'

315€ TTC
(water and hot drinks included)

Chablis 'Saint Pierre' - 2017
Domaine Dauvissat

ou

Bordeaux - 2017
Château La Fleur Garderose

ou

Bourgogne 'Les Lameroses' - 2017
Domaine Huber-Verdereau

Bourgogne 'Auguste' - 2017
Domaine Comte Senard

ou

Givry 1er Cru 'Clos du Cellier aux Moines' - 2016
Domaine Thénard

ou

Saint-Emilion Grand Cru- 2015
Château La Croix Montlabert

Côteaux du Layon 'Clos de la Bergerie' - 2017
Domaine de la Bergerie

Sélection 'Vins d'exception'

335€ TTC
(water and hot drinks included)

Sancerre 'La Côte' - 2018
Domaine Pascal Jolivet

ou

Graves - 2018
Château Ferrande

ou

Meursault 'En Dressolles' - 2020
Domaine Huber-Verdereau

Marsannay 'Les Longeroies' - 2017
Domaine Charlopin Tissier

ou

Margaux - 2012
Château Siran

ou

Crozes-Hermitage - 2019
Domaine Alain Graillet

Sauternes - 2007
Château Clos Haut Peyraguey



Adresse

39, avenue George V, 75008 Paris

Entrée

17, rue Quentin Bauchart, 75008 Paris

Sous le porche, à gauche

Accès

Parking Indigo Paris Champs-Elysées & George V

Parking Indigo Paris Alma George V

Sorties piétonnes : Christophe Colomb ou François 1er

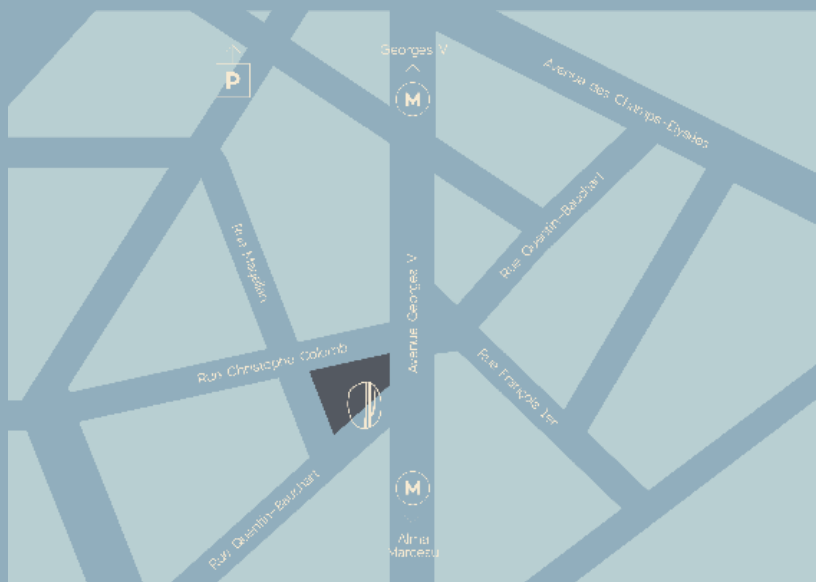
Arrêt de Métro

Ligne 1 : George V

Ligne 9 : Alma Marceau

Réservation par email

restaurant@le39v.com



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le39v.com

fredericvardon.com