



Les créateurs de notre concept
Our concept's creators



Carole et Imad

Hébé, fille de Zeus et d'Héra, avait pour rôle dans la mythologie grecque de servir le nectar aux dieux pour garder leur jeunesse éternelle. Aujourd'hui, HÉBÉ, c'est surtout l'histoire d'une famille de restaurateurs ouvrant une nouvelle table destinée à plaire à tous les épicuriens dans une ambiance de partage et de convivialité autour d'une cuisine inventive et de saison.

In Greek mythology, Hebe is Zeus's and Hera's daughter, serving nectar to the gods so that they can keep their eternal youth. Nowadays, HEBE is mostly the story of passionate restaurateurs aiming to please all epicureans with an inventive and seasonal cuisine based on dishes to be shared in a cosy and friendly atmosphere.



Our menu is created by our chefs **Michel Portos**, a two Michelin-star chef and Chef of the Year in 2012, and **Clement Courtemanche**, winner of the award Young Talent 2020 of the guide Gault & Millau
Our dishes can be shared

		Price
<u>Starters</u>		
Leeks <i>vegan</i>	vinaigrette, hazelnut, croutons, pickles, jus	19
Mushrooms <i>vegetarian</i>	meurette in an open ravioli, shallot, parsley emulsion	19
Scallops	candied with olive oil, avocado, kiwi, dried bonito	22
Beef tongue	confite, lemony coleslaw, chimichurri, potato chips	20
<u>Main dishes</u>		
Carrot <i>vegan</i>	roasted, dates, grapefruit, chilli ginger carrot sauce	21
Gnocchis <i>vegetarian</i>	grilled, butternut sauce, Indian spices, almonds, squash seeds	24
Sea bream	grilled à la plancha, cauliflower, lemon confit, coconut and Vadouvan sauce	30
Turbot	coated with miso, mushroom cream with wakamé, pak choi cabbage	40
Duck	roasted fillet, parsnip puree, smoked pear, caramel of soy sauce	31
Veal	fillet, meat jus with capers, crunchy polenta, cured red tuna ham	38
Side	roasted cauliflower or parsnip puree	8
<u>Cheese and desserts</u>		
Comté and Goat cheese	with squash jam, raisins with verjus	17
<i>Cheese from Laurent Dubois, Meilleur Ouvrier de France</i>		
Apple	confite with cinnamon, labné, streusel, pistachio ice cream	16
Pear	roasted with saffron, hot chocolate sauce with star anise, yoghurt ice cream	16
Tapioca	with coconut milk, mango salad, passion fruit sorbet	16
<i>vegan, gluten-free</i>		
Tasting menu for two	2 starters + 3 main dishes + 1 dessert or 1 starter + 3 main dishes + 2 desserts	65 euros per person
<i>130 euros (in 6 courses)</i>		65 euros per person
Tasting menu for three	3 starters + 4 main dishes + 3 desserts or 2 starters + 5 main dishes + 2 desserts	
<i>195 euros (in 9 or 10 courses)</i>		
Vegetarian menu	1 vegetarian starter + 1 vegetarian main + 1 side + 1 dessert or cheese	53



If a tasting menu is ordered, all the table is on menus The list of allergens is available upon request
Prices are in euros and include all taxes and service charge
Quantities are the same, whether in a dish or in a menu

List of allergens

DISHES	GLUTEN	SHELLFISH	EGGS	GROUND-NUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	LUPIN	SULFITE	MOLLUSC	FISH
Leeks	0						0		X					
Mushrooms	X		X			X						X		
Scallops		X								X				
Beef tongue						O			X					
Carrot														
Gnocchis	X		X			X	O							
Sea bream						X								X
Turbot					O	X				O				X
Duck	O				O	X								
Veal						X								O
Roasted cauliflower														
Parsnip puree														
Comté & Goat cheese						X			O					
Apple	O		X			X	O							
Pear	O					X								
Tapioca														

X : present in the dish

O : present in the dish but can be removed