la réserve
PARIS

# Game Season

*by Jérôme Banctel*



*Paris, October 2026*

Jérôme Banctel is launching the eagerly awaited game season with his special “On the Trail of Feathers and Hair” menu, available now until 18 December at Le Gabriel restaurant (La Réserve Paris).

His seven- or nine-course menu is entirely dedicated to game of which he is particularly fond, paying tribute to his favorite season. From mallard to wood pigeon and from pheasant hen to partridge, all of them are sourced from private hunts and approved suppliers, ensuring exceptional quality and complete respect for the treasures of the French countryside.

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Game is paired with seasonal produce, such as game terrine in a light jelly, pickled wild berries to start the meal; or venison loin, fermented figs and wild blueberry juice. There are also delightful references to the Chef's native Brittany, including the gray partridge with buttermilk and "Kig Ha Farz" toast with salmis reduction. The dishes are a declaration of love for the land and its terroir in all its glory, from pheasant hen, *foie gras* and white Alba truffle to the unrivaled Beauce hare *à la royale* served with fresh horseradish purée, jointly offering a spectacular sensory journey to the very heart of the wild.

The autumnal feast concludes with desserts crafted by Pastry Chef Jordan Talbot, who has created a wonderfully refreshing kiwi with lime, shiso and green-Chartreuse sabayon especially for the occasion, in a subtle nod to Jérôme Banctel's signature technique. The culinary adventure culminates with a delicious "Grain de café" and galabé sugar, for those with a particularly sweet tooth.

All in all, a menu striking a balance between robust flavors and exquisite refinement that is sure to delight not only connoisseurs, but also those keen to discover game elevated to new heights by this passionate Chef.

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*"On the Trail of Feathers and Hair"*

7 course – 410 €
9 course – 485 €

From 5 October to 18 December 2026
Booking required

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**Le Gabriel**
42 Avenue Gabriel · 75008 Paris
Monday to Friday, 12.30 pm to 1.30 pm and 7.30 pm to 9.30 pm

## ABOUT LA RÉSERVE PARIS – HOTEL & SPA

This confidential palace hotel is an insiders' address discreetly located on a street parallel to the Champs-Elysées, where luxury goes hand in hand with ultra-personalized service and peerless attention to detail. This Haussmann-style gem has been a landmark of Parisian life since the early-19th century, pervaded by a timeless atmosphere created by the famous interior designer Jacques Garcia. Spacious, light-flooded rooms abound, while marble fireplaces and traditional ornate ceilings exude their unique charm. Along with its 15 rooms and 25 suites, the property is also home to Le Gabriel, a restaurant headed by three Michelin-starred Chef Jérôme Banctel, as well an intimate Spa Nescens complete with a 16-meter indoor pool and fitness studio. At La Réserve Paris, every stay is envisioned as a timeless interlude, a journey enhanced by haute cuisine and dedication to well-being.
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## ABOUT LA RÉSERVE

Since 2003, under the leadership of its founder Michel Reybier, La Réserve has cultivated a singular vision of hospitality: creating intimate, timeless addresses rooted in the culture of their location. Above all, it is an art de vivre inspired by strong values, carried by a genuine quality of presence and dedicated to the wellbeing and fulfilment of every individual. Today, La Réserve welcomes its guests to 4 hotels and 7 private homes around the world. These private homes offer the same high standards and the same culture of hospitality in a private setting, to meet the growing demand for intimacy, freedom, security and bespoke experiences in rare places.
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