

## **LE MENU CLASSIC 238**

for a seamless dining experience, this menu is only to be prepared for the entire table  
by *Chef Sébastien Lepinoy*

### *Le Duo De Saumon Et Caviar*

salmon from adour river served tartare with special selection of caviar

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### *Le Foie Gras De Canard Rôti À La Truffe Noire*

roasted foie gras from vendée with a light celeriac & truffle bouillon

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### *La Noix De Saint-Jacques Aux Herbes*

slow roasted erquy scallop served with diversity of herbs & aromates

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### *Le Canard De Challans*

oven roasted challans duck breast paired with turnip, jus gras & pear

OR

### *Le Chevreuil De La Forêt-Noire*

venison seasoned with truffle & juniper berry served alongside burgundy sauce

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### *La Clémentine*

variations of clémentine from corsica in a refreshing candied peel

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### *Notre Sélection De Cafés Ou De Thés (supplement 8)*

selection of coffee or tea

to enhance your dining experience, a carefully curated wine pairing is available at 128