

LE MENU ÉTÉ 420

for a seamless dining experience, this menu is only to be prepared for the entire table



by Chef Sébastien Lepinoy

La Pomme De Terre Roseval Au Caviar

caviar served on petals of roseval potatoes with condiments & fresh herbs

Le Homard Bleu En Coraline

savoury fondant of blue lobster with zucchini & caviar

Le Cresson En Soupe Chaude

velouté of watercress with a delicate royale of chicken bouillon

Le Noix De Saint-jacques Aux Herbes

slow roasted hand picked scallop served with autumn herbs & aromates

Le Bar De "Ikejime" De Royan Au Verjus

french sea bass in ikejime style paired with seasonal muscat grapes & verjus sauce

Le Canard De Challans Au Paires

roasted challans duck breast from vendée with jus gras & pear

Le Baba Au Rhum Agricole

baba infused in aged rhum agricole accompanied by a lightly whipped crème fleurette

to enhance your dining experience, a carefully curated wine pairing is available at 170