

Le menu classique

\$215

By Chef Sébastien Lepinoy

L'ASPERGE BLANCHE

Seasonal white asparagus sauce chorrón, roasted & balanced with bitter green shoots

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LA ROUELLE DE HOMARD BLEU

Lobster mousse encased in baby spinach, served with classic fish bone sauce

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LE BAR DE SAINT GILLES-CROIX-DE-VIE

Line-caught sea bass from saint-gilles-croix-de-vie, served façon marinière

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LE RIS DE VEAU DE L'AUBRAC

Sweetbread cooked in a cocotte with subtle aroma of bay leaves, accompanied by carrots & mashed potatoes

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L'ABRICOT DU ROUSSILLON

Roasted apricot tart with a touch of basil and almond ice cream in a crisp sugar sphere

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NOTRE SELECTION DE CAFES OU DE THES (SUPPLEMENT \$8)

Selection of coffee or tea

TO ENHANCE YOUR DINING EXPERIENCE,
A CAREFULLY CURATED WINE PAIRING IS AVAILABLE AT \$120