

Le menu été

\$345

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

By Chef Sébastien Lepinoy

LE CRABE EN FRIVOLITE (BELUGA SUPPLEMENT \$170)

Crab prepared au court-bouillon served in a roll of feuille de brick with caviar

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LA LANGOUSTINE DE LOCTUDY

Langoustine from loctudy with courgette & an emulsion of extra virgin olive oil

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L'ASPERGE BLANCHE

Seasonal white asparagus sauce chorrón, roasted and 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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L'AGNEAU DE CHEZ GREFFEUILLE

A revisited summer navarin lamb with a touch of fragrant parsley

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LA PÊCHE BLANCHE ET LA VERVEINE

Warm verbena soufflé paired with a white peach sorbet

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

Selection of coffee or tea

ENHANCE YOUR DINING EXPERIENCE,
A CAREFULLY CURATED WINE PAIRING IS AVAILABLE AT \$160