

LE MENU CLASSIQUE 270

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

Gelée D'Asperge Blanche Au Caviar

golden osetra caviar in harmony with delicate asparagus jelly & coulis

Le Soufflé Aux Oursins

sea urchin soufflé lightly flavoured with tarragon & dill presented with sauce coraline

Le Bar De Saint Gilles-Croix-De-Vie

line-caught sea bass from saint-gilles-croix-de-vie with sauce printanière

Le Boeuf Japonais

omi beef with pomme soufflé & our chef 's interpretation of a béarnaise sauce

Le Baba Au Rhum Agricole

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

Notre Sélection De Cafés Ou De Thés

selection of coffee or tea

to enhance your dining experience, a carefully curated wine pairing is available at 148