

LE MENU CLASSIQUE 270

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

Les Cheveux D'angel (option béluga- 120)

cold angel hair pasta balanced with kombu, caviar & black truffle

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

La Côte De Veau De L'Aubrac

grilled côte de veau from aubrac with natural jus & green asparagus

Le Baba Au Rhum Agricole

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

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