

LE MENU CLASSIQUE 270

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



by Chef Sébastien Lepinoy

Le Homard Bleu En Salade

blue lobster from Navarre house in Normandy with pearls of crunchy vegetables & sauce cocktail

Le Bar De "Ikejime" De Royan Au Verjus

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

Le Ris De Veau À L'Etouffée

sweetbread cooked in a cocotte with bay leaves served alongside seasonal carrots

L'île Flottante Amande-Abricot

floating island filled with poached apricot on an almond crème anglaise

to enhance your dining experience, a carefully curated wine pairing is available at 120