

LE MENU FORMULE À LA CARTE

prix fixe : 108 – 2 courses + 1 dessert prix fixe : 128– 3 courses + 1 dessert

in order to enhance your dining experience, for parties of 6 and above, a customised menu will be prepared

LES ENTRÉES FROIDES

La Pomme De Terre Roseval Au Caviar (supplement 60)

caviar served on petals of roseval potatoes with condiments & fresh herbs

Le Homard Bleu En Salade (supplement 60)

blue lobster from normandy with pearls of crunchy vegetables & sauce cocktail

La Terrine De Foie Gras D'Oie

goose foie gras terrine dry aged for 14 days paired with pear infused in sauterne & toasted brioche

Le Pâté-En-Croûte

traditional pâté-en-croûte with wild hunted boar, venison, foie gras, pistachio & truffle

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LES ENTRÉES CHAUDES

La Rouelle De Homard Bleu (supplement 20)

lobster mousse encased in black truffle served with classic fish bone sauce

La Noix De Saint-Jacques Aux Herbes

slow roasted erquy scallop served with diversity of herbs & aromates

Le Foie Gras De Canard Rôti À La Truffe Noire

roasted foie gras from vendée with a light celeriac & truffle bouillon

La Tarte Aux Champignons

crisp tart with a combination of eggplant, rosace of mushroom & quenelle of duxelle

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LES PLATS PRINCIPAUX

Saumon Deux Façon

river caught wild salmon from adour river served two ways with sauce aromate

La Tête De Veau

ox tongue stuffed in calf 's head served with fresh herb salad & veal jus

Le Faisan

pheasant served in a tourte with duck foie gras & natural jus

Le Chevreuil De La Forêt-noire

venison seasoned with truffle & juniper berry served alongside burgundy sauce

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LES DESSERTS

La Poire Williams

williams pear poached in an infusion of star anise with caramel pastry cream

La Clémentine

variations of clémentine from corsica in a refreshing candied peel

Le Baba Au Rhum Agricole

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

Le Soufflé Au Grand Marnier

warm grand marnier soufflé with blood orange ice-cream