

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

L'Oeuf En Meurette (supplement 20)

classic burgundy dish of poached egg in a velvety red wine sauce & black truffle

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LES PLATS PRINCIPAUX

Saumon Deux Façon

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

Poitrine de Porc Bretonne

braised pork belly with crunchy aromates & sauce charcutière

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 rhum agricole & citrus, accompanied by a lightly whipped crème fleurette

Le Soufflé Au Grand Marnier

warm grand marnier soufflé with blood orange ice-cream