

LE MENU FORMULE À LA CARTE

prix fixe : 128 – 2 courses + 1 dessert prix fixe : 158– 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

Gelée D'Asperge Blanche Au Caviar (supplement 60)

golden osetra caviar in harmony with delicate asparagus jelly & coulis

Le Homard Bleu En Salade (supplement 60)

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

La Terrine De Foie Gras De Canard

duck foie gras terrine dry aged for 21 days served with mango & toasted brioche

Bavarois Tomaté A La Courgette

tomato bavarois with zucchini and confit eggplant

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LES ENTRÉES CHAUDES

La Rouelle De Homard Bleu

lobster mousse wrapped in baby spinach served with classic fish bone sauce

Le Soufflé Aux Oursins

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

La Langoustine De Loctudy (supplement 40)

langoustine from loctudy with courgette & an emulsion of extra virgin olive oil from provence

L'Asperge Blanche De Provence

roasted white asparagus from provence balanced with bitter spring shoots & sauce choron

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LES PLATS PRINCIPAUX

Saumon Deux Façon

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

Le Bar De Saint Gilles-Croix-De-Vie

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

Le Canard De Challans

roasted challans duck breast from vendée served with glazed baby spring turnip

Le Filet De Boeuf (supplement 20)

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

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LES DESSERTS

Le Mille-Feuille Pistache-Chocolat

our chef 's interpretation of a pistachio-chocolate mille-feuille

Tarte Au Chocolat Noir

freshly baked thin crust 72% dark chocolate tart

Le Baba Au Rhum Agricole

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

Les Fromages

fine selection of farm house & artisanal french cheese from mons