

## 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

*Le Homard Bleu En Coraline (supplement 20)*  
savory fondant of blue lobster with zucchini & caviar

*Les Moules De Bouchot En Mouclade*  
bouchot mussels with aromatic vegetables served in a cold mouclade style

*La Pomme De Terre Roseval Au Caviar (supplement 60)*  
caviar served on petals of roseval potatoes with condiments & fresh herbs

*La Terrine De Foie Gras D'oie*  
goose foie gras terrine dry aged for 14 days served with pear infused in sauterne & toasted brioche

### LES ENTRÉES CHAUDES

*Le Cresson En Soupe Chaude*  
velouté of watercress with a delicate royale of chicken bouillon

*Le Noix De Saint-jacques Aux Herbes*  
slow roasted hand picked scallop served with autumn herbs & aromates

*La Langoustine De Loctudy (supplement 40)*  
langoustine from loctudy with courgette & an emulsion of extra virgin olive oil from provence

*La Rouelle De Homard Bleu*  
warm lobster mousse wrapped in baby spinach served with classic fish bone sauce

### LES PLATS PRINCIPAUX

*Le Saumon Deux Façon*  
river caught wild salmon from adour river served two ways with sauce aromate

*Le Chevreuil De La Forêt-Noire*  
venison seasoned with truffle & juniper berry served with burgundy sauce

*Le Canard De Challans Au Paires*  
roasted challans duck breast from vendée with jus gras & pear

*Le Filet De Boeuf (supplement 20)*  
wagyu beef tenderloin with pomme soufflé & our chef 's interpretation of a béarnaise sauce

### LES DESSERTS

*Le Mille-Feuille De Chocolat*  
our chef 's interpretation of chocolate mille-feuille

*Le Baba Au Rhum Agricole*  
baba infused in aged rum agricole accompanied by a lightly whipped crème fleurette

*L'île Flottante Amande-Abricot*  
floating island filled with poached apricot on an almond crème anglaise

*Les Fromages*  
fine selection of farm house & artisanal french cheese from mons