

LE MENU HIVER 368

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

by Chef Sébastien Lepinoy

La Pomme De Terre Roseval Au Caviar (option béluga- 230)

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

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La Noix De Saint-Jacques Aux Herbes

slow roasted erquy scallop served with diversity of herbs & aromates

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L'Oeuf En Meurette

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

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La Langoustine De Loctudy

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

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Le Bar De Saint Gilles-Croix-De-Vie

line-caught sea bass served with seasonal muscat grapes & verjus sauce

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Le Boeuf Japonais

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

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La Poire Williams

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

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Notre Sélection De Cafés Ou De Thés (supplement 8)

selection of coffee or tea

to enhance your dining experience, a carefully curated wine pairing is available at 188