

## *LE MENU PRINTEMPS 420*

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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### *Le Homard Bleu Façon Chartreuse*

warm blue lobster royale encased in carrot & zucchini served with classic fish-bone sauce

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### *L'Asperge Blanche De Provence*

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

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### *La Langoustine De Loctudy*

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

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### *Le Bar De Saint Gilles-Croix-De-Vie*

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

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### *La Côte De Veau De L'Aubrac*

grilled côte de veau from aubrac with natural jus & green asparagus

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### *Tarte Au Chocolat Noir*

freshly baked thin crust 72% dark chocolate tart

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### *Notre Sélection De Cafés Ou De Thés*

selection of coffee or tea

to enhance your dining experience, a carefully curated wine pairing is available at 198