

LE MENU PRINTEMPS 420

for a seamless dining experience, this menu is only to be prepared for the entire table
by *Chef Sébastien Lepinoy*

Gelée D'Asperge Au Caviar

golden osetra caviar in harmony with delicate asparagus jelly & coulis

Le Homard Bleu Façon Chartreuse

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

L'Asperge Blanche De Provence

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

La Langoustine De Loctudy

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

Le Bar De Saint Gilles-Croix-De-Vie

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

Le Filet De Boeuf

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

Tarte Au Chocolat Noir

freshly baked thin crust 72% dark chocolate tart

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