

## *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

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### *La Rouelle De Homard Bleu*

lobster mousse wrapped in baby spinach 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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### *Le Filet De Boeuf*

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

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### *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