

LE MENU CLASSIQUE | \$315

by Sébastien Lepinoy

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

La Pomme De Terre Roseval Au Caviar | option béluga \$225

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

La Noix De Saint-Jacques D'Erquy À L'Étouffée

slow roasted scallop from the coast of erquy with autumn herbs & seaweed sauce

Le Filet De Boeuf | supplement \$60

beef tenderloin, classic & timeless, with sauce béarnaise & pommes soufflées

OR

Le Chevreuil De La Forêt-Noire

black forest venison cooked with true & juniper berries served alongside grapefruit compote

La Poire Williams D'Anjou

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

LE MENU AUTOMNE DEGUSTATION | \$480

by Sébastien Lepinoy

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

Le Crabe "Kegani" En Frivolité Au Caviar | option béluga \$120

kegani crab prepared au court-bouillon served in a roll of feuille de brick with caviar

La Noix De Saint-Jacques D'Erquy À L'Étouffée

slow roasted scallop from the coast of erquy with autumn herbs & seaweed sauce

La Rouelle De Homard Bleu

warm lobster mousse wrapped in baby spinach served with classic fish bone sauce

La Truffe Blanche D'Alba, Sur Un Petit Zéphyr Au Fromage

alba white truffle presented finely on a silky cheese soufflé

Le Canard De Challans, Poire Beurré Hardy

roasted challans duck breast from vendée with ginger-caramel pear

Le Mille-Feuille Au Café Et Chocolat

our chef's interpretation of coffee & chocolate mille-feuille

NOTRE CARTE D'AUTOMNE

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Les Entrées Froides Ou Chaudes

Le Crabe "Kegani" En Frivolité Au Caviar Beluga | \$290
kegani crab prepared au court-bouillon served in a roll of
feuille de brick with caviar

La Pomme De Terre Roseval Au Caviar Beluga | \$320
caviar served on petals of roseval potatoes with condiments
& fresh herbs

Les Noix De Saint-Jacques D'Erquy À L'Étouffée | \$145
slow roasted scallop from the coast of erquy with autumn herbs
& seaweed sauce

La Langoustine De Loctudy | \$145
langoustine with caviar, zucchini & emulsion of extra virgin olive oil
from provence

La Truffe Blanche D'Alba, Sur Un Petit Zéphyr Au Fromage | \$145
alba white truffle presented finely on a silky cheese soufflé

Les Plats Principaux

Le Cœur De Saumon D'Isigny "Sauce Civet" | \$130
river caught wild salmon from adour river served two ways with
sauce aromate

Le Canard De Challans, Poire Beurré Hardy | \$130
roasted challans duck breast from vendée with ginger-caramel pear

Le Chevreuil De La Forêt-Noire | \$130
black forest venison cooked with true & juniper berries served alongside
grapefruit compote

Le Filet De Boeuf | \$160
beef tenderloin, classic & timeless, with sauce béarnaise & pommes soufflées

Les Desserts Et Fromages

La Poire Williams D'Anjou | \$35
williams pear poached in an infusion of star anise with caramel cream

La Crème Cassonade | \$35
silky smooth baked cream with tahiti vanilla and a veil of cassonade caramel

Le Baba Au Rhum Agricole | \$35
baba infused in aged rhum agricole accompanied by a lightly whipped crème
fleurette

Les Fromages | \$45
fine selection of farm house & artisanal french cheese from mons