

LE MENU CLASSIQUE 295

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



by Chef Sébastien Lepinoy

Les Cheveux D'ange

cold angel hair pasta balanced with kombu, caviar & black truffle

L'Asperge Blanche De Provence

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

La Noix De Saint-Jacques

slow roasted hand picked scallop served with condiments & sauce coraline

Le Canard De Challans

roasted challans duck breast from vendée served with glazed baby turnip

La Mangue Alphonso

a sugar sphere with variations of fresh alphonso mango and crisp meringue