

## LE MENU HIVER CLASSIQUE | \$315

by Sébastien Lepinoy

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

### *La Terrine De Foie Gras*

foie gras terrine dry aged for 14 days served with pear infused in sauterne & toasted brioche

### *La Langoustine De Loctudy*

langoustine with caviar, zucchini & emulsion of extra virgin olive oil from provence

### *Le Canard De Challans, Poire Beurré Hardy*

roasted challans duck breast from vendée with ginger-caramel pear

OR

### *Le Chevreuil De La Forêt-Noire*

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

### *Le Soufflé Au Rhum Ambré De Martinique*

martinique amber rum soufflé with honey ice cream

## LE MENU HIVER À LA TRUFFE NOIRE | \$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 winter herbs & seaweed sauce

### *La Truffe Noire Du Périgord, Sur Un Petit Zéphyr Au Fromage*

veil of périgord black truffle on a silky cheese soufflé with sauce supreme

### *Le Cœur De Saumon D'Isigny "Sauce Civet"*

heart of isigny salmon gently cooked in its skin & accompanied with civet sauce

### *Le Filet De Boeuf*

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

### *La Clémentine Givrée*

variations of clementine in a crisp sugar sphere with earl grey mousse

## NOTRE CARTE D'HIVER

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### Les Entrées Froides Ou Chaudes

#### *La Terrine De Foie Gras | \$85*

foie gras terrine dry aged for 14 days served with pear infused in sauterne & toasted brioche

#### *Les Noix De Saint-Jacques D'Erquy À L'Étouffée | \$135*

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

#### *La Langoustine De Loctudy | \$135*

langoustine with caviar, zucchini & emulsion of extra virgin olive oil from provenc

#### *La Truffe Noire Du Périgord, Sur Un Petit Zéphyr Au Fromage | \$125*

veil of périgord black truffle on a silky cheese soufflé with sauce supreme

#### *Le caviar "Kristal" servi avec blinis et condiment | \$500*

(100 grams)

"Kristal" caviar, exclusive to Les Amis, served with blinis and condiments

### 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 truffle & juniper berries served alongside grapefruit compote

#### *Le Filet De Boeuf | \$160*

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

#### *La Côte De Veau Hivernal De L'Aubrac | \$260*

(pour 2 personnes- 70 minutes d'attente)

winter veal chop from aubrac with celery and truffle natural veal jus (for 2 people - 70 minutes wait)

### Les Desserts Et Fromages

#### *La Clémentine Givrée | \$35*

variations of clementine in a crisp sugar sphere with earl grey mousse

#### *La Poire Williams D'Anjou | \$35*

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

#### *Le Soufflé Au Rhum Ambré De Martinique | \$35*

martinique amber rum soufflé with honey ice cream

#### *Les Fromages | \$45*

fine selection of farm house & artisanal french cheese from mons