

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 Pomme De Terre Roseval Au Caviar

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

La Petite Crème Aux Oursins Et Fenouil

delicate and airy sea urchin flan with velvety fennel sauce & truffle

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

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Le Crabe "Kegani" En Frivolité Au Caviar

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

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 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

La Petite Crème Aux Oursins Et Fenouil | \$95
delicate and airy sea urchin flan with velvety fennel sauce & truffle

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 | \$320
(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