

LE MENU AUTOMNE DÉJEUNER ET DÎNER | \$595

For a seamless dining experience, this menu will be prepared for the entire table
Pour la totalité des convives de votre tabl

Le Service Du Pain, Tradition Française

Sourdough bread served with Beillevaire artisanal butter

Le Canapé

Crisp tart with onion confit & mushroom
Tender chicken breast skewer with French curry sauce

La Mise En Bouche

Sea urchin with crustacean jelly & cauliflower cream

Le Hors D'Oeuvre Froid Au Caviar

Caviar served on petals of Roseval potatoes with condiments & herbs

Le Hors D'Oeuvre Chaud À La Truffe Blanche

Velvety foie gras dariole serve with white truffle, cepes & poultry jus

Le Fruit De Mer

Slow-roasted scallops with autumn herbs & seaweed sauce

Le Poisson De Mer

Line caught sea bass served with oscietra caviar and champagne sorrel sauce

Le Granité

Herb sorbet with fine refreshing herbs

Le Légume De L'Arrière-Saison

Glazed celery with spring onion & chopped truffle

Le Plat Principal De Viande

Venison cooked with truffle & juniper berries served alongside grapefruit compot
OR
Roasted Challans duck breast from Vendée accompanied with ginger caramel pear

Les Fromages Au Chariot Ou Au Plateau

Fine selection of farmhouse & artisanal French cheeses from Mons

Le Pré-Dessert

Signature 72% dark chocolate tart

Le Dessert

Warm apple soufflé, a touch of Calvados and cider ice cream

Les Petits Fours

Bordeaux canelés and palmier

Les Chocolats Au Plateau

Chocolate selection, presented tableside

LE MENU AUTOMNE | \$425

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Le Service Du Pain, Tradition Française

Sourdough bread served with Beillevaire artisanal butter



Le Canapé

Crisp tart with onion confit & mushroom
Tender chicken breast skewer with French curry sauce



La Mise En Bouche

Sea urchin with crustacean jelly & cauliflower cream



Le Hors D'Oeuvre Froid Au Caviar

French egg with delicate truffle jelly, cream of celery and Oscietra caviar



Le Crustacé

Langoustine from Loctudy & emulsion of olive oil from Chateau d'Estoublon



Le Légume De L'Arrière-Saison

Glazed celery with spring onion & chopped truffle



Le Plat Principal De Viande

Challans duck in duo with foie gras accompanied with ginger-caramel pear

OR

Wagyu beef tenderloin with aromatics, natural jus & crisp potato soufflées



Le Pré-Dessert

Signature 72% dark chocolate tart



Le Dessert

Anjou peach with red wine coulis



Les Petits Fours

Bordeaux canelés and palmier



Les Chocolats Au Plateau

Chocolate selection, presented tableside