

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 table

Le Service Du Pain, Tradition Française

Sourdough bread served with Beillevaire artisanal butter

Les Canapés

Bavarois of bell peppers, a touch of ginger, served on a parmesan disc
Chicken and leek brochette with curry sauce

La Mise En Bouche

Sea urchin in a crustacean jelly with 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

Silky dariole of foie gras with white truffle, cepes & poultry jus

Le Fruit De Mer

Scallops from the coast of Erquy with autumn herbs & seaweed sauce

Le Poisson De Mer

Line caught sea bass with oscietra caviar & champagne sorrel sauce

Le Granité

Lemon granité in harmony with mix green herbs

Le Légume De L'Arrière - Saison

Glazed celeriac with green onion & black truffle

Le Plat Principal De Viande

Black forest venison with truffle & juniper berries served alongside grapefruit compote

Or

Roasted Challans duck breast from Vendée accompanied with caramelised pear

Les Fromages Au Chariot Ou Au Plateau

Fine selection of farmhouse & artisanal cheeses from Mons

Le Pré-Dessert

Signature dark chocolate tart

Le Dessert

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

Les Petits Fours

Traditional baked pastries - Canelé & Palmier

Les Chocolats Au Plateau

Selection of chocolate bonbons

LE MENU AUTOMNE | \$425

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Le Service Du Pain, Tradition Française

Sourdough bread served with Beillevaire artisanal butter



Le Canapé

Bavarois of bell peppers, a touch of ginger, served on a parmesan disc



La Mise En Bouche

Chicken and leek brochette with curry sauce



Le Hors D'Oeuvre Froid Au Caviar

French egg with 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 celeriac with green onion & black truffle



Le Plat Principal De Viande

Challans duck in duo with foie gras accompanied with caramelised pear

OR

Wagyu beef tenderloin with aromatics, natural jus & crisp potato soufflées
(Supplément \$30)



Le Pré-Dessert

Signature dark chocolate tart



Le Dessert

Crémet d'Anjou with Roussillon vine peach and a red wine coulis



Les Petits Fours

Traditional baked pastries - Canelé & Palmier



Les Chocolats Au Plateau

Selection of chocolate bonbons