

## LE MENU D'AUTOMNE CLASSIQUE | \$375

by Sébastien Lepinoy

for a seamless dining experience, this menu will be prepared for the entire table

*La pomme de terre Roseval au caviar, condiments et simples*

Caviar served on petals of Roseval potatoes with condiments & fresh herbs

Option Oscietra \$40

*Les noix de Saint-Jacques d'Erquy, cuites au four sans coloration,  
sauce aux algues du Cotentin et aux herbes*

Slow roasted scallops from the coast of Erquy with autumn herbs & seaweed sauce

*Le filet de bœuf aux aromates, jus court, céleri et salade verte*

Beef tenderloin with aromatics, natural jus, celeriac and green herb salad

OR

*Le chevreuil de la forêt-noire, pané à la truffe et aux baies de genièvre,  
compotée de pamplemousse au miel*

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

*La poire Williams douce en soufflé chaud, sorbet*

Warm soufflé of Williams pear served with sorbet

## LE MENU D'AUTOMNE DÉGUSTATION | \$510

by Sébastien Lepinoy

for a seamless dining experience, this menu will be prepared for the entire table

*Le crabe « Kegani » au caviar, brunoise de pomme acidulée*

Kegani crab served with caviar, balanced with autumn apples for subtle acidity

Option Oscietra \$40

*La noix de Saint-Jacques d'Erquy, cuite au four sans coloration,  
sauce aux algues du Cotentin et aux herbes*

Slow roasted scallop from the coast of Erquy with autumn herbs & seaweed sauce

*La truffe blanche d'Alba, sur un petit zéphyr au fromage*

Alba white truffle presented finely on a silky cheese soufflé

*Le cœur de saumon d'Isigny, cuit doucement entouré de sa peau,  
sauce civet*

Wild salmon from Isigny cooked in its own skin & served with civet sauce

*Le canard de Challans rôti sur sa poitrine,  
poire Beurré Hardy caramélisée, ravigotée au gingembre*

Roasted Challans duck breast from Vendée with ginger-caramel pear

OR

*Le filet de bœuf aux aromates, jus court, céleri et salade verte*

Beef tenderloin with aromatics, natural jus, celeriac and green herb salad

*L'entremet, version Saint-Honoré, crème à la vanille grand cru Bora-Bora*

Silky caramel custard flan in Saint-Honoré style with Tahiti vanilla chantilly cream

prices stated are subjected to prevailing government taxes and service charge