

LE MENU AUTOMNE CLASSIQUE | \$420

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

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

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

Wild salmon from the port of Isigny cooked in its own skin & served with Civet sauce

Le filet de bœuf aux aromates, jus court et pommes soufflées

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

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 en demi-sphère, garnie d'une fine mousse caramel

Williams pear poached in a spiced infusion with caramel cream

LE MENU AUTOMNE DÉGUSTATION | \$520

by Sébastien Lepinoy

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Le tartare de saumon au caviar

River caught wild salmon tartare with special selection of caviar

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

Slow roasted scallop from the coast of Erquy with savoury seaweed sauce

Étuvée de cèpes « à la Bordelaise » caviar d'aubergines

Cep mushrooms cooked "à la bordelaise" & eggplant caviar with touch of olive oil

Le potage à la châtaigne d'Ardèche

Silky velouté made with seasonal Ardèche chestnuts

Le bar de ligne cuit sur peau, sauce au verjus

Line-caught seabass roasted with touch of thyme & pepper served with verjus sauce

Le canard de Challans rôti sur sa poitrine, poire « Beurré Hardy » caramélisée, ravigoté au gingembre

Roasted Challans duck breast from Vendée accompanied with ginger caramel pear

Le Café intense de Jamaïque en sphère de sucre

Contrast of intense blue mountain coffee in a sugar sphere with ice-cream & coulis

prices stated are subjected to prevailing government taxes and service charge