

LE MENU PRINTEMPS 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

La petite crème aux oursins et sauce au fenouil

Delicate and airy sea urchin cream in harmony with fennel sauce

L'asperge blanche de Touraine rôti, sauce Choron onctueuse

Roasted white asparagus from Touraine with bitter spring shoots & Choron sauce

Le canard de Challans rôti sur sa poitrine, navets nouveaux glacés

Roasted Challans duck breast from Vendée accompanied by glazed spring turnips

Rondelle mangue Alphonso au poivre rose, coulis façon riz au lait

Seasonal mango with pink peppercorns, vanilla rice milk coulis & a touch of caramel

LE MENU PRINTEMPS DEGUSTATION | \$460

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 acidulé

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

Le homard en rouelle à la vapeur, sauce classique poisson

Warm lobster mousse wrapped in baby spinach served with classic fish bone sauce

L'asperge blanche de Touraine rôti, sauce Choron onctueuse

Roasted white asparagus from Touraine with bitter spring shoots & Choron sauce

Le turbot sauvage de l'île d'Yeu cuit au beurre cru salé, sauce Printanière

Roasted wild turbot from the port of Île d'Yeu with Printanière sauce

Les côtes d'agneau de l'Aveyron, arlequins de poivrons doux, jus court

Spring lamb rack from Aveyron with colourful combination of sweet peppers & natural jus

La fraise Gariguetta, dans une boule en sucre soufflé

Layers of Gariguetta strawberries & meringue in a crisp sugar sphere

Prices stated are subjected to prevailing government taxes and service charge