

LE MENU PRINTEMPS | \$585

by Sébastien Lepinoy

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

L'œuf poché en robe verte au caviar, navets nouveaux glacés

Poached egg in a fountain of watercress, turnip & special selection of caviar

Petite crème aux oursins, émulsion onctueuse au fenouil

Delicate and airy sea urchin cream with velvety fennel sauce

L'asperge blanche de Provence rôtie, sauce Choron onctueuse

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

Le turbot sauvage de l'île-d'Yeu, sauce printanière

Roasted wild turbot from l'île d'Yeu with Printanière sauce

Le veau printanier de l'Aubrac, asperges vertes, jus court

Spring veal chop from Aubrac with green asparagus from Pertuis & natural jus

Choix de desserts

Choice of desserts

WINE TASTING EXPERIENCE

To enhance your dining experience, wine-pairing is available upon request

Découverte • \$160 | Plénitude • \$390

Includes a welcome glass of Champagne

prices stated are subjected to prevailing government taxes and service charge