

LE MENU HIVER | \$525

by Sébastien Lepinoy

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

L'oeuf poché en chaud-froid au caviar, navets nouveaux glacés

Poached egg in a fountain of watercress paired with spring turnip & special selection of caviar

La noix de Saint-Jacques, julienne de truffe noire, sauce iodée aux algues du Cotentin

Slow roasted scallop with truffle juliennes served alongside a seaweed sauce

Le bar de ligne, asperges vertes et sauce au vin jaune

Line caught sea bass with green asparagus and vin jaune sauce

Le canard de Challans, navets nouveaux glacés

Roasted Challans duck breast from Vendée accompanied by glazed spring turnips

Choix de desserts

Choice of desserts

EXPERIENCE OENOLOGIQUE

Wine selections and vintages are subject to potential alterations in accordance with current availability. For parties of 6 and above, please kindly seek assistance with our Chef Sommelier

| Classique | Découverte | Plénitude |
|--|---|---|
| \$160 | \$360 | \$660 |
| 4 Glasses | 6 Glasses | 6 Glasses |
| Laherte Frères "Ultra-Tradition", Extra Brut Champagne - NV | Billecart-Salmon "Brut Rosé" Brut Champagne - NV | Krug Grande Cuvée 171ème Edition Champagne - MV |
| Clos Thierrière "Sang de la Roche" 2022 White - Loire Valley | Domaine Vaccelli IGP Île de Beauté, "Quartz" 2019 White - Corsica | Domaine Bruno Clair Pernand-Vergelesses 2018 White - Burgundy |
| Domaine des Marnes Blanches "Empreinte" 2018 White - Côtes du Jura | Mas-Saint-Louis Châteauneuf-du-Pape 2018 White - Rhône Valley | Domaine Hubert Lamy Saint-Aubin 1er Cru "Les Frionnes" 2018 White - Burgundy |
| Château Le Puy "Emilien" 2017 Red - Côtes-de-Bordeaux | Sylvain Dittière Saumur "Les Cormiers" 2020 Red - Loire Valley | Domaine de Chassorney Saint-Romain "Sous la Velle" 2020 Red - Burgundy |
| | Domaine Rostaing "Côte Rôtie Ampodium" 2017 Red - Rhône Valley | Domaine Henri Boillot Grand Cru "Chambertin Clos de Bèze" 2011 Red - Burgundy |
| | Henri Giraud "Ratafia Solera" 1990-2016 Sweet - Champagne | Château Yquem 1er Cru Supérieur 2015 Sweet - Sauternes Bordeaux |

Prices stated are subjected to prevailing government taxes and service charge