

LE MENU ESTIVAL | \$545

TRADITION FRANÇAISE EN TREIZE PARTITIONS

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

Pour la totalité des convives de votre table

Le Service Du Pain, Tradition Française

Sourdough bread served with Beillevaire artisanal butter



Le Canapé

Warm tomato tart with a touch of thyme, basil and olive oil



La Mise En Bouche

Mini brochette of smoked fish with Aromates sauce



Le Hors D'Oeuvre Froid Au Caviar

Parisian style egg mimosa with caviar and savoury coulis



Le Hors D'Oeuvre Chaud Aux Champignons D'Eté

Watercress velouté, accompanied with foie gras and girolle



Le Crustacé

Normandy blue lobster and bell peppers with Beurre Blanc sauce



Le Poisson De Mer

Sea bass in "Ikejime" style with a veil of mushroom, accompanied by Marinière sauce



Le Légume De Saison

Sand carrots from Nantes with a subtle hint of orange



Le Plat Principal De Viande

Challans duck in duo with foie gras accompanied by turnips & glazed cherries



Le Chariot à Glaces

Curated selection of freshly churned ice creams



Le Dessert

Roussillon white peach in a sugar sphere with lemon verbena ice cream



Les Petits Fours Et Mignardise

Bordeaux Canelé, Palmier & Raspberry Tart



Les Chocolats Au Plateau

Selection of chocolate bonbons