

LE MENU AUTOMNE | \$595

TRADITION FRANÇAISE EN QUINZE 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

Les Canapés

Young Comté wrapped in a slice of viande des Grisons
Gougère with celery & black truffle from Provence

La Mise En Bouche

Blue lobster jelly with caviar & cauliflower cream

Le Hors D'Oeuvre Froid Au Caviar

Caviar served on petals of Roseval potatoes with condiments & herbs

Le Potage A La Châtaigne

Silky velouté of Chestnut, served with blond pearl onions & foie gras

Le Fruit De Mer

Seasonal hand dived scallops cooked in oven, served with herb & seaweed sauce

Le Poisson De Mer

Line caught sea bass with oscietra caviar & champagne sorrel sauce

Le Granité

Lemon granité in harmony with mix green herbs

Le Légume De L'Arrière-Saison

Sand carrots from Nantes with a subtle hint of orange

Le Plat Principal De Viande

Roasted Challans duck breast from Vendée accompanied with caramelised pear

Le Fromage À L'Assiette

Baked mont d'Or with black truffles

Le Pré-Dessert

Chocolate mousse on cinnamon-apple

Le Dessert

Variations of clementine in different textures with earl grey jelly

Les Petits Fours

Traditional baked pastries - Canelé & Palmier

Les Chocolats Au Plateau

Selection of chocolate bonbons