

LE MENU PRINTEMPS CLASSIQUE | \$325

By Sébastien Lepinoy

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

L'Asperge Blanche En Blanc-Manger, Caviar Et Coulis D'Asperge Verte

Special selection of caviar in harmony with delicate asparagus jelly & coulis

Option Oscietra \$40

Le Turbot Sauvage De L'Île-D'Yeu, Sauce Printanière

Line-caught turbot from the coast of Île-D'Yeu with sauce Printanière

Les Côtes D'Agneau De L'Aveyron, Carottes «À La Nantaise », Jus Court

Spring baby lamb from Aveyron escorted with Nantaise carrots and jus court

OR

La Côte De Veau Printanière De L'Aubrac, Aux Asperges Vertes, Jus Court

Spring côte de veau from Aubrac with natural jus & green asparagus

La Fraise Des Bois, Dans Une Boule En Sucre Soufflée

Layers of wild strawberries and crisp meringue in a thin sugar sphere

LE MENU PRINTEMPS DÉGUSTATION | \$490

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La Pomme De Terre Roseval Au Caviar, Condiments Et Simples

Caviar served on petals of Roseval potatoes with condiments & fresh herbs

Option Oscietra \$40

La Petite Crème Aux Oursins, Sauce Onctueuse Au Fenouil

Delicate and airy sea urchin flan with velvety fennel sauce & truffle

L'Asperge Blanche De Touraine Rôtie, Sauce Choron Onctueuse

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

Le Cœur De Saumon De L'Adour, Cuit Doucement Entouré De Sa Peau, Sauce «Charles Barrier»

Wild salmon from Adour river gently cooked in its skin & served with Charles Barrier sauce

Le Filet De Bœuf, Classique Et Intemporel, Béarnaise Et Pommes Soufflées

Beef tenderloin, classic & timeless, with sauce Béarnaise & pommes soufflées

Le Soufflé À la Pistache Verte De Bronte

Warm soufflé with pistachios from Bronte, served with ice-cream

Prices stated are subject to prevailing government taxes and service charge