

LE MENU AUTOMNE DEJEUNER

by Sébastien Lepinoy

PRIX FIXE 3-course • \$155 | 4-course • \$195

Les Entrées Froides

La Terrine De Foie Gras

foie gras terrine dry aged for 14 days served with pear infused in sauterne & toasted brioche

Le Crabe "Kegani" En Frivolité Au Caviar | supplement \$40

kegani crab prepared au court-bouillon served in a roll of feuille de brick with caviar

Les Moules De Bouchot En Mouclade

bouchot mussels with aromatic vegetables served in a cold mouclade style

La Pomme De Terre Roseval Au Caviar | supplement \$60

caviar served on petals of roseval potatoes with condiments & fresh herbs

Les Entrées Chaudes

Le Foie Gras De Canard Rôti Aux Raisins

roasted duck foie gras from vendée with muscat grapes & jus court

Homard Bleu A L'Américaine | supplement \$40

blue lobster served "à l'américaine" style with pearls of celeriac & black truffles

La Noix De Saint-Jacques D'Erquy À L'Étouffée

slow roasted scallop from the coast of erquy with autumn herbs & seaweed sauce

La Truffe Blanche D'Alba, Sur Un Petit Zéphyr Au Fromage

alba white truffle presented finely on a silky cheese soufflé / supplement \$40

Les Plats Principaux

Le Cœur De Saumon D'Isigny "Sauce Civet"

heart of isigny salmon gently cooked in its skin & accompanied with civet sauce

La Tête De Veau "Île-de-France"

ox tongue stued in calf's head, balanced with fresh herb salad and ravigote

Le Canard De Challans, Poire Beurré Hardy

roasted challans duck breast from vendée with ginger-caramel pear

Le Chevreuil De La Forêt-Noire

black forest venison cooked with true & juniper berries served alongside grapefruit compote

Les Desserts Et Fromages

La Poire Williams D'Anjou

williams pear poached in an infusion of star anise with caramel cream

La Crème Cassonade

silky smooth baked cream with tahiti vanilla and a veil of cassonade caramel

Le Mille-Feuille Au Café Et Chocolat

our chef's interpretation of coffee & chocolate mille-feuille

Le Baba Au Rhum Agricole

baba infused in aged rum agricole accompanied by a lightly whipped crème fleurette

Les Fromages

fine selection of farm house & artisanal french cheese from mons

LE MENU CLASSIQUE | \$315

by Sébastien Lepinoy

for a seamless dining experience, this menu is only to be prepared for the entire table

La Pomme De Terre Roseval Au Caviar | option béluga \$225

caviar served on petals of roseval potatoes with condiments & fresh herbs

La Noix De Saint-Jacques D'Erquy À L'Étouffée

slow roasted scallop from the coast of erquy with autumn herbs & seaweed sauce

Le Filet De Boeuf | supplement \$60

beef tenderloin, classic & timeless, with sauce béarnaise & pommes soufflées

OR

Le Chevreuil De La Forêt-Noire

black forest venison cooked with true & juniper berries served alongside grapefruit compote

La Poire Williams D'Anjou

williams pear poached in an infusion of star anise with caramel cream

LE MENU AUTOMNE DEGUSTATION | \$480

by Sébastien Lepinoy

for a seamless dining experience, this menu is only to be prepared for the entire table

Le Crabe "Kegani" En Frivolité Au Caviar | option béluga \$120

kegani crab prepared au court-bouillon served in a roll of feuille de brick with caviar

La Noix De Saint-Jacques D'Erquy À L'Étouffée

slow roasted scallop from the coast of erquy with autumn herbs & seaweed sauce

La Rouelle De Homard Bleu

warm lobster mousse wrapped in baby spinach served with classic fish bone sauce

La Truffe Blanche D'Alba, Sur Un Petit Zéphyr Au Fromage

alba white truffle presented finely on a silky cheese soufflé

Le Canard De Challans, Poire Beurré Hardy

roasted challans duck breast from vendée with ginger-caramel pear

Le Mille-Feuille Au Café Et Chocolat

our chef's interpretation of coffee & chocolate mille-feuille