

LE MENU AUTOMNE DEJEUNER

by Sébastien Lepinoy

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

Les Entrées Froides

Le Pâté-En-Croûte

classic style pâté-en-croûte with veal, foie gras, pistachio & truffle

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

Le Tartare De Saumon

salmon tartare in duo with a special selection of kristal caviar

Les Champignons Et La Truffe En Salade / supplement \$40

mushroom and black tru-e salad on petals of roseval potatoes infused in shallots & olive oil

Les Entrées Chaudes

Le Foie Gras De Canard Rôti Aux Raisins

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

La Rouelle De Homard Aux Épinards

blue lobster encased in baby spinach with classic fish bone sauce

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

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

La Petite Crème Aux D'Oursin Et Fenouil / supplement \$20

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

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 stuffed 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

Le Café, Intense De Jamaïque

intense blue mountain coffee in a sugar sphere with ice-cream & coulis

Le Soufflé Au Rhum Ambré De Martinique

martinique amber rum soufflé with honey ice cream

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

alba white truffle presented finely on a silky cheese soufflé

Le Cœur De Saumon D'Isigny "Sauce Civet"

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

Le Canard De Challans, Poire Beurré Hardy

roasted challans duck breast from vendée with ginger-caramel pear

Le Café, Intense De Jamaïque

intense blue mountain coffee in a sugar sphere with ice-cream & coulis