

LE MENU DEGUSTATION 460

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



by Chef Sébastien Lepinoy

La Pomme De Terre Roseval Au Caviar

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

L'Asperge Blanche De Provence

roasted white asparagus from provence balanced with bitter spring shoots & sauce choron

La Langoustine De Loctudy

langoustine from loctudy with courgette & emulsion of extra virgin olive oil from provence

La Noix De Saint-Jacques

slow roasted hand picked scallop served with condiments & sauce coraline

Le Filet De Boeuf

wagyu beef tenderloin with pomme soufflé & our chef 's interpretation of a béarnaise sauce

Le Mille-Feuille A La Pistache

layers of puff pastry and dacquoise with sicilian pistachio and dark chocolate cream