

## LE MENU DEJEUNER



by Chef Sébastien Lepinoy

### *Les Cheveux D'ange*

cold angel hair pasta balanced with kombu, caviar & black truffle

### *L'Asperge Blanche De Provence\*\*\**

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

### *Le Canard De Challans*

roasted challans duck breast from vendée served with glazed baby turnip

### *La Manguie Alphonso*

a sugar sphere with variations of fresh alphonso mango and crisp meringue

*Or*

### *Le Mille-Feuille A La Pistache*

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

prix fixe : 140

prix fixe : 175\*\*\*

(With White Asparagus)