

LE MENU HIVER 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 truffle salad on petals of roseval potatoes infused in shallots & olive oil

Les Entrées Chaudes

L'Oeuf En Meurette | supplement \$40

egg meurette with layer of black truffle and sauce bourguignonne

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 winter 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 truffle & 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 Clémentine Givrée

variations of clementine in a crisp sugar sphere with earl grey mousse

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 HIVER CLASSIQUE | \$315

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

La Terrine De Foie Gras

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

La Langoustine De Loctudy

langoustine with caviar, zucchini & emulsion of extra virgin olive oil from provence

Le Canard De Challans, Poire Beurré Hardy

roasted challans duck breast from vendée with ginger-caramel pear

OR

Le Chevreuil De La Forêt-Noire

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

Le Soufflé Au Rhum Ambré De Martinique

martinique amber rum soufflé with honey ice cream

LE MENU HIVER À LA TRUFFE NOIRE | \$480

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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 winter herbs & seaweed sauce

La Truffe Noire Du Périgord, Sur Un Petit Zéphyr Au Fromage

veil of périgord black truffle on a silky cheese soufflé with sauce supreme

Le Cœur De Saumon D'Isigny "Sauce Civet"

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

Le Filet De Boeuf

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

La Clémentine Givrée

variations of clementine in a crisp sugar sphere with earl grey mousse