

## 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 Oursins 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 Pomme De Terre Roseval Au Caviar*

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

### *La Petite Crème Aux Oursins Et Fenouil*

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

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

### *Le Crabe "Kegani" En Frivolité Au Caviar*

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