

LE MENU DÉGUSTATION ÉTÉ| \$565 DÉJEUNER ET DÎNER EN TREIZE PARTITIONS

For a seamless dining experience, this menu will be prepared for the entire table
Pour la totalité des convives de votre table

Le pain au levain et son beurre extra fin de chez Beillevaire
Sourdough bread served with Beillevaire artisanal butter

— ♦ —
Le Canapé

Warm tomato tart with a touch of thyme, basil and olive oil

— ♦ —
La Mise En Bouche

Chilled tomato velouté with cucumber jelly & anchovy croissant

— ♦ —
Le Hors D'œuvre Au Caviar

Parisian style egg mimosa with special selection of Oscietra caviar from Sologne

— ♦ —
Le Crustacé

Langoustine from Loctudy served with emulsion of extra virgin French olive oil

— ♦ —
Le Poisson De Mer

Roasted line caught turbot from L'Île-d'Yeu served with Marinière sauce

— ♦ —
Le Granité

Refreshing granité of summer herbs

— ♦ —
Le Plat Principal De Viande

Duck from Vendée in duo with foie gras, accompanied by turnips & glazed cherries

— ♦ —
Le Fromage Au Chariot Ou Au Plateau

Selection of summer artisanal cheeses

— ♦ —
Le Pré-Dessert

Assortment of ice creams presented on a trolley

— ♦ —
Le Dessert

Roussillon white peach in a crisp sphere with lemon verbena

— ♦ —
Les Petits Fours Et La Mignardise

Palmier, Canelé & Raspberry tartlet

— ♦ —
Les Chocolats Au Plateau

Selection of chocolate bonbons

Prices stated are subjected to prevailing government taxes and service charge