

# 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*

Wagyu beef tenderloin with aromatics, natural jus & crisp potato soufflées

— ♦ —  
*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