

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

Cold angel hair pasta with seaweed & caviar

Le Hors D'œuvre Au Caviar

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

Le Fruit De Mer

Seasonal hand dived scallop, cooked in the oven & served with olive oil sauce

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

Variation of pear in a crisp sugar sphere

Les Petits Fours

Palmier, Canelé & Mont Blanc

Les Chocolats Au Plateau

Selection of chocolate bonbons