

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

Bavarois of bell peppers, a touch of ginger, served on a parmesan sablé

La Mise En Bouche

Chicken and leek brochette with curry sauce

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 artisanal cheeses

Le Pré-Dessert

Signature dark chocolate tart

Le Dessert

Warm apple soufflé, a touch of Calvados & cider ice cream

Les Petits Fours

Palmier, Canelé & Mont Blanc

Les Chocolats Au Plateau

Selection of chocolate bonbons

Prices stated are subjected to prevailing government taxes and service charge