

LE MENU DÉGUSTATION AUTOMNE | \$595

TRADITION FRANÇAISE EN SEIZE 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 artisanal Beillevaire butter

Le Canapé

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

La Mise En Bouche

Chicken & leek brochette with curry sauce

Le Hors D'œuvre Froid

Spider crab with crunchy vegetable pearls served on a lobster coral mousse

Le Hors D'œuvre Chaud

Foie gras dariole with seasonal cep & poultry jus

Le Fruit De Mer

Seasonal hand dived scallops cooked in oven, served with herb & seaweed sauce

Le Poisson De Mer

Roasted wild turbot from L'Île-d'Yeu with caviar & champagne sorrel sauce

Le Granité

Granité of mix green herbs in harmony

Le Légume De L'Arrière-Saison

Glazed celeriac from Provence with chives & chopped truffle

Le 1^{er} Plat Principal « Terre et Mer »

Chef's interpretation of Surf & Turf, representing land & sea combination

Le 2^{ème} Plat Principal De Viande

Black Forest venison with truffle & juniper berries served alongside grapefruit compote

Les Fromages Au Chariot Ou Au Plateau

Selection of autumn artisanal cheeses

Le Pré-Dessert

Signature dark chocolate tart

Le Dessert

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

Les Petits Fours

Traditional baked pastries - Canelé, Mont Blanc & Palmier

Les Chocolats Au Plateau

Selection of chocolate bonbons

Prices stated are subjected to prevailing government taxes and service charge