

Inspirational Dining

[FOR THE TABLE]

598 / PERS

AMUSE BOUCHE

Canapé

First

OYSTER

scallop, cucumber, lemon

Second

PISTOU SOUP

coco bean, zucchini, basil, smoked ham

Third

LOBSTER

mushroom tarte, feta, sage

Fourth

WAGYU BEEF

beetroot, red cabbage, peanut, bresaola, truffles

Fifth

TARTE TATIN

carrot, anise, orange blossom ice cream



Chef Cyril Boulais