

LE MENU CLASSIQUE | \$315

by Sébastien Lepinoy

for a seamless dining experience, this menu is only to be prepared for the entire table

La Pomme De Terre Roseval Au Caviar | option béluga \$225

caviar served on petals of roseval potatoes with condiments & fresh herbs

La Noix De Saint-Jacques D'Erquy À L'Étouffée

slow roasted scallop from the coast of erquy with autumn herbs & seaweed sauce

Le Filet De Boeuf | supplement \$60

beef tenderloin, classic & timeless, with sauce béarnaise & pommes soufflées

OR

Le Chevreuil De La Forêt-Noire

black forest venison cooked with true & juniper berries served alongside grapefruit compote

La Poire Williams D'Anjou

williams pear poached in an infusion of star anise with caramel cream

LE MENU AUTOMNE DEGUSTATION | \$480

by Sébastien Lepinoy

for a seamless dining experience, this menu is only to be prepared for the entire table

Le Crabe "Kegani" En Frivolité Au Caviar | option béluga \$120

kegani crab prepared au court-bouillon served in a roll of feuille de brick with caviar

La Noix De Saint-Jacques D'Erquy À L'Étouffée

slow roasted scallop from the coast of erquy with autumn herbs & seaweed sauce

Étuvée De Cèpes "À la Bordelaise"

cep mushrooms "à la bordelaise" with a delicate foie gras royale & shallot sauce

La Truffe Blanche D'Alba, Sur Un Petit Zéphyr Au Fromage

alba white truffle presented finely on a silky cheese soufflé

Le Canard De Challans, Poire Beurré Hardy

roasted challans duck breast from vendée with ginger-caramel pear

Le Café, Intense De Jamaïque

intense blue mountain coffee in a sugar sphere with ice-cream & coulis

NOTRE CARTE D'AUTOMNE

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Les Entrées Froides Ou Chaudes

Le Crabe "Kegani" En Frivolité Au Caviar Beluga | \$290
kegani crab prepared au court-bouillon served in a roll of
feuille de brick with caviar

La Pomme De Terre Roseval Au Caviar Beluga | \$320
caviar served on petals of roseval potatoes with condiments
& fresh herbs

Les Noix De Saint-Jacques D'Erquy À L'Étouffée | \$145
slow roasted scallop from the coast of erquy with autumn herbs
& seaweed sauce

La Langoustine De Loctudy | \$145
langoustine with caviar, zucchini & emulsion of extra virgin olive oil
from provence

La Truffe Blanche D'Alba, Sur Un Petit Zéphyr Au Fromage | \$145
alba white truffle presented finely on a silky cheese soufflé

Les Plats Principaux

Le Cœur De Saumon D'Isigny "Sauce Civet" | \$130
river caught wild salmon from adour river served two ways with
sauce aromate

Le Canard De Challans, Poire Beurré Hardy | \$130
roasted challans duck breast from vendée with ginger-caramel pear

Le Chevreuil De La Forêt-Noire | \$130
black forest venison cooked with true & juniper berries served alongside
grapefruit compote

Le Filet De Boeuf | \$160
beef tenderloin, classic & timeless, with sauce béarnaise & pommes soufflées

La Côte De Veau Hivernal De L'Aubrac | \$260
(pour 2 personnes - 70 minutes d'attente)
winter veal chop from aubrac with celery and truffle natural veal jus
(for 2 people - 70 minutes wait)

Les Desserts Et Fromages

La Poire Williams D'Anjou | \$35
williams pear poached in an infusion of star anise with caramel cream

La Crème Cassonade | \$35
silky smooth baked cream with tahiti vanilla and a veil of cassonade caramel

Le Baba Au Rhum Agricole | \$35
baba infused in aged rhum agricole accompanied by a lightly whipped crème
fleurette

Les Fromages | \$45
fine selection of farm house & artisanal french cheese from mons