

Le menu lunch été

\$215

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

By Chef Sébastien Lepinoy

LE CRABE EN FRIVOLITÉ (BÉLUGA SUPPLEMENT 170)

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

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LA ROUELLE DE HOMARD BLEU

Lobster mousse encased in baby spinach, served with classic fish bone sauce

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LE BAR DE SAINT GILLES-CROIX-DE-VIE

Line-caught sea bass from saint-gilles-croix-de-vie, served façon marinière

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LE CANARD DE CHALLANS

Roasted challan duck breast from vendée paired with glazed turnip & seasonal cherries

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L'ABRICOT DU ROUSSILLON

Roasted apricot tart with a touch of basil and almond ice cream in a crisp sugar sphere

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NOTRE SELECTION DE CAFES OU DE THES (SUPPLEMENT \$8)

Selection of coffee or tea

TO ENHANCE YOUR DINING EXPERIENCE,
A CAREFULLY CURATED WINE PAIRING IS AVAILABLE AT \$120