



ENTRÉES

HAMACHI TARTARE + 4\$

Hamachi, Bergamot
Wasabi Granite, Tarragon,
Honeydew, Mango,



SOUPE à L'OIGNON

French Onion Soup, Gruyère
Cheese Crouton and Chives,

OR

HUÎTRES VICHYSOISE

Lightly Torch Oysters from
Hyogo, Chilled Leek and
Potato Thick Soup. Crispy
Tuile,

FOIE GRAS POELÉ

Pan-Seared Foie Gras 60g, Bak
Kwa Sauce , Pickled Plums,
Hawthorn Purée,

PLATS

RISOTTO

Sautéed Squid and Chorizo, Saffron Risotto,

or

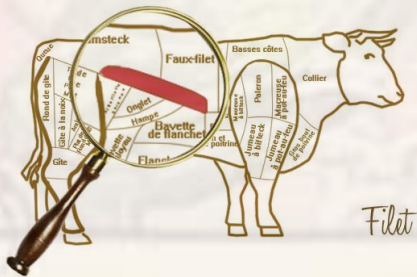
TARTARE DE BŒUF

Beef Tartare "Au Couteau" Seasoned, with Fries,

or

LE FILET MIGNON + 6\$

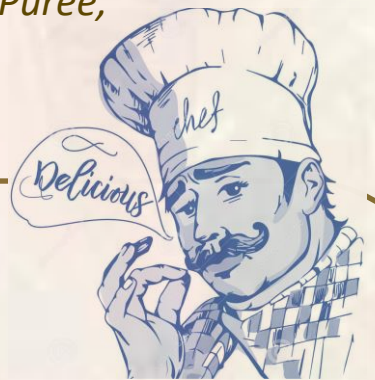
200g Grass Fed Beef Fillet Mignon, Wild
Mushroom, Pancetta Reduction, Boursin
Chantilly,



or

CONFIT DE CANARD

Duck Leg Confit, White Beans Casserole, Confit
Duck Gizzard



DESSERTS

CLAFOUTIS + 3\$

15 m preparation

Brandy Cherry Clafoutis and Vanilla Ice Cream

or

TARTE AU CHOCOLAT

Valrhona 64% Chocolate Ganache, praline feuilletine, Home-made Chantilly, Cassis gel and
Vanilla ice cream

or

CRÈME BRÛLÉE

Lavender Crème Brûlée, Rhubarb Purée and Sablé Breton

