

TASTING MENU

Sea Urchin & Egg Sabayon

oscietra caviar

Foie Gras Ballotine

pistachio biscotti • saffron • dried fruit chutney

White Bean Velouté

langoustine • lemon confit • parsley crisp

Gillardeau Oyster & Bacon Beignet

cucumber étuvée • Champagne sauce

Dover Sole Fillet

green asparagus • black truffle mosaic • herb crushed potatoes • beurre blanc

or

Roasted Lamb Rack

Parmesan crust • morels • romanesco • celery root • rosemary jus

Mango & Passion Fruit Custard Tart

coconut sorbet

or

Chef's Selection of Fine French Cheeses

4-course 1,088 per person

6-course 1,488 per person

If you have any food allergies, please inform our staff.