

Winter Six Course Tasting Menu 115

Course Selection

LE CRABE ROYALE

King Crab, Heart of Palm, Celeriac, Pomegranate,
Tarragon Zephyr

LE CAVIAR OSCIETRE (SUPP +25)

Salsify Purée, Smoked Salmon, Chervil Apple Vodka Gelée,
Egg, Golden Oscietra Caviar, Blinis

LA TERRINE DE FOIE GRAS

Foie Gras Terrine, Radish, Beet, Pear, Black Truffle, Panettone

Course Selection

LE HOMARD DU MAINE

Warm Butter Poached Maine Lobster, Kabocha Squash,
Red Onion, Bacon, Chocolate Crumble, Lobster Emulsion

L'OURSIN

Sea Urchin Royale, Light Fennel Cream, Meyer Lemon Confit,
Fennel Pollen

LES CUISSES DE GRENOUILLE

Frog Legs Tempura, Red Cabbage, Carrot Purée, Frog Legs jus,
Garlic Emulsion

Course Selection

LE CABILLAUD D'ALASKA

Seared Alaskan Black Cod, Fennel, Baby Leek, Lotus Root,
Yuzu Consommé

LA SAINT JACQUES

Seared Scallop, Butternut Squash Puree, Bacon, Celeriac,
Chestnut Emulsion

LE LOUP DE MEDITERRANÉE

Seared Branzino, Puree and Roasted Cauliflower, Barolo Sauce

Course Selection

LE FOIE GRAS ROYAL

Royal Foie Gras, Lardo Truffle, Savoy Cabbage Emulsion,
Brioche

LE LAPIN

Braised Rabbit, Creamy Polenta, Black Truffle, White Onion Emulsion

LA TARTE FLAMBE A LA TRUFFE NOIRE

Cipollini Onion, Green Asparagus, Bacon, White Cheese,
Black Truffle

Course Selection

LE PORC NOIR IBERIQUE

Glazed Secreto Iberico Pork, Truffle Mashed Potatoes,
Caramelized Granny Smith Apples, Endive, Pork Jus

LA PALOMBE

Roasted Squab, Carrot, Celeriac, Foie Gras, Bok Choy,
Salmis Sauce

LE BOEUF KOBE DU JAPON A5+ (SUPP +35)

Japanese Kobe Beef Tenderloin A5+,
Porcini Mushroom, Zaccagni Pasta, Bordelaise Sauce

Dessert Selection

LE CHARIOT DE FROMAGES AFFINES

Selection of International Cheeses

LA FORET NOIRE A MA FACON

Dark Chocolate, Poached Pear, Vanilla Cremeux,
Cotton Candy, Ginger Ice Cream

LA CHATAIGNE

Chestnut Bavaroise, Hazelnut Meringue, Hazelnut Chantilly,
Grape Marinated in Muscat, Frangelico Ice Cream

L'ANANAS

Pineapple, Passion fruit, Mango Margarita Sorbet,
Coconut Chia Cream, Arletta Caramelized

Wine Pairing 85

Chef Gregory Pugin