



DINNER MENU

FROM OCTOBER 13, 2014 TO APRIL 12, 2015



STARTERS

Aquerello risotto with pumpkin and parmigiano reggiano, wild mushrooms
Tender slice of aubergine with brown mushrooms and truffle vinaigrette
Crabmeat and tangy petals of daikon radish marinated with lyokan citrus, amber-yellow wine jelly
Seared Salmon with fennel, green curry sauce with passion fruit
Fried tofu marinated with ponzu sauce, vegetable curry with fresh coriander
Duck foie gras confit, selection of root vegetables, date chutney
Foie gras from the Vendée region roasted with pomegranate syrup, pear, grapes and pumpkin
Seared scallops with cashew nuts, passion fruit and mango sauce with Timut pepper
Bay prawns coated with citrus butter and grated coconut, crispy cabbage with ginger
Raw scallops, jelly of cockles and sake, waffle with seaweed butter

FISH COURSES

Scallops and dried duck shavings,
Carbonara-style tagliatelle with leeks
« Pot-au-feu » of organic salmon, vegetables and wakame, bone marrow crouton with horseradish
Crisp sea bass coated with pistachio and parmesan, steamed green asparagus and pumpkin flavoured with ginger
Monkfish roasted with laurel, coco bean cream with cockles, crispy Bellota chorizo
Net-fished blue lobster cooked on coarse salt with aromatic herbs

MEAT COURSES

Duckling breast fillet roasted with Timut pepper sauce, roast mango and green cardamom jus
Tender chicken breast with foie gras, pippin apple in salted butter and Armagnac jus
Deboned saddle of lamb roasted with fresh harissa, vegetables cooked in a tajine-style jus with argan oil
Hind medallions roasted with smoked bacon, cocoa sauce, tender beets with pomegranate syrup
Roasted Black Angus beef rib steak, celery bone marrow, chestnuts in salted butter, beef and truffle jus

DESSERTS

Tiramisu with maple syrup
Peanut delight, coconut and lime sorbet
Pear crème brûlée with dried fruits and ginger bread, pear sorbet
Chestnut delight with mango sorbet
Black Forrest cake and chocolate sorbet
Rum baba, vanilla whipped cream
"George V-style coffee" (sweet delicacies)
Coffee, tea & petits fours

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Please kindly note that garnishes can be modified according to availability on the market.
Do not hesitate to contact us for any additional information you may need.

Photos are not contractual