

Signatures

Entrées

MARINADE DE NOIX DE PETONCLES A L'HUILE D'HERBES, POMMES DE TERRE DE DEUX FAÇONS
Scallops marinated in herb oil, spring onions, and mashed potato

SALADE DE HOMARD AUX EPICES ET SA CRÈME DE YAOURT À LA MANGUE
Salad of lobster with spice and mango fondue

CASSOULET D'ESCARGOTS SIGNATURES
Cassoulet of snails Signatures dish

RISOTTO ET CUISSES DE GRENOUILLE AVEC SAUCE CHERVIL
Risotto of Frog Legs with Creamy Chervil Sauce

CAVIAR SEVRUGA SUR REMOULADE DE CELERI AU FOIE GRAS, SAUCE CITRONNEE
Sevruga Caviar on celeriac and Foie Gras remoulade finished in lemon sauce

TERRINE DE FOIE GRAS ET SES QUENELLES DE PUREE DE PRUNEAUX D'AGEN
Foie gras terrine and prune puree quenelles

GATEAU DE LEGUMES SURMONTE D'UNE CROUSTILLADE AROMATIQUE *
Layered Provençale vegetable gateau with toasted aromatic crust

Soupes

BISQUE DE CRUSTACES AVEC GARNITURE D'AVOCAT, MIETTES DE CRABE ET TOMATE FRAICHE
Crustacean bisque with avocado-crabmeat-tomato garnishes

CONSOMMÉ PÉRIGORD
Beef consommé with a julienne of black truffle and herb crêpes

CRÈME DE CHAMPIGNONS À L'AIL CONFIT *
Creamy mushroom soup with candied garlic

Sorbet

CHAMPAGNE ET COINTREAU
Chmapagne and Cointreau Sherbet

Plats Principaux

ESCALOPE DE SAUMON SAUTÉE ET SA BARIGOULE DE LÉGUMES BRAISÉS, SAUCE BEURRE BLANC
Sautéed Salmon fillet with a mixture of vegetables Barigoule style and butter sauce

FILET DE FLÉTAN À L'HUILE DE PISTACHE, DUO DE POUCE D'ÉPINARD
ET DE CONCASSÉE DE TOMATES MARINÉES AUX HERBES
Alaskan Halibut fillet with pistachio oil, duo of spinach
and herb-marinated tomatoes

MAGRET DE CANARD, SAUCE AU VINAIGRE DE FRAMBOISES, TARTE TATIN
Magret duck fillet with raspberry vinegar sauce, apple tart

FILET DE VEAU, TOMATES FARCIES AU CAVIAR D'AUBERGINE
ECHALOTES BRAISEES AU VIN ROUGE
Tenderloin of veal, tomatoes stuffed with eggplant caviar
and shallots braised in red wine

TOURNEDOS ROSSINI, BOUQUETIERE DE LEGUMES GLACES, SAUCE PERIGUEUX
Beef tournedos topped with seared fois gras
glazed vegetable bouquetiere and Periguard style sauce

CARRE D'AGNEAU ROTI, CHAMPIGNONS SAUTES ET POMME FONDANTE, JUS DE CUISSON
Rack of lamb with mushrooms, melted potato garnishes and lamb juice

QUICHE AU CAMEMBERT *
Camembert, celery and walnut quiche

* Vegetarian dish

Featured Wines

Michel Picard, Pouilly Fuisse Chardonnay, France 2008
This Chardonnay exhibits apricot and white peach aromas with hints of honeysuckle and a light vanilla touch.
The rich aromatic palette of this wine is revealed by its freshness.

Crozes Hermitage, Petite Rouge, M. Chapoutier, Rhône Valley, France 2008
A big wine, with generous aromas and flavors of black berries, mint, liquorice and chocolate.

Desserts

CREME BRULEE A LA VANILLE DE TAHITI AUX FRAISES,
MARINEES AU VINAIGRE BALSAMIQUE

Tahitian vanilla crème brûlée with strawberries
marinated in balsamic vinegar

SABLE AU CITRON MERINGUEE, MACEDOINE D'AGRUMES
ET SAUCE PARFUMÉE A LA CITRONELLE

Lemon meringue delight with citrus macedoine
Lemongrass and mango sauce

TIRAMISU EN PANIER ACCOMPAGNE DE BANANA CARAMALISE
Harlequin basket of tiramisu and caramelized bananas

TARTE TIEDE AU CHOCOLAT ET AUX FRAMBOISES
Warmed chocolate tart with raspberries

NOTRE CHARIOT DE FROMAGE FRANÇAIS AFFINES
Our selection of Fine French cheeses from the trolley

Digestifs

Port | Cognac | Armagnac | Calvados

Cointreau | Grand Marnier | Framboise

Kindly contact one of our Sommelier for the current selection. This Bar list is available in all our restaurants, where our team of Sommeliers are more than pleased to discuss your selection with you.