

# DINNER

## HORS D'OEUVRES ET GOURMANDISES

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### Huîtres “Isigny”\*

warm oysters, camembert cream, spinach

### Poireaux vinaigrette

leeks, hazelnuts

### Aubergine voyageuse

glazed eggplant, sauce tonnato

### Galantine de pintade et foie gras à la chartreuse

guinea hen and foie gras roulade, yellow chartreuse gelée, haricots verts, iberico ham

### Thon à l’espelette\*

yellowfin tuna, scallop, espelette oil, spring onions

### Lotte frite au sarrasin

buckwheat fried monkfish, cucumbers and curry vinaigrette

### Tartare de boeuf\*

hand chopped prime filet, traditional condiments, + caviar 60

### Foie gras grillé, souvenir de Bretagne

cider vinegar, artichoke and buckwheat

### Quenelle de brochet, sauce américaine

pike mousse and lobster sauce

### Crépinette de volaille au foie gras

chicken and foie gras, last year’s pear

### Ris de veau à l’estragon

veal sweetbreads, cream, tarragon, maitake mushrooms

## PLATS

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### Halibut beurre blanc

fermented daikon | + caviar 60

### Homard « bourse et la vie »

Maine lobster, sauce au poivre, pommes dauphine

### Bar noir pur Sud

gently steamed black bass, jus de bouillabaisse, spring onion and olives

### Filet de sole meunière “Tradition” ou “aux huitres”

dover sole, golden butter, spinach, with or without oysters

### Tout le lapin

all of the rabbit

### Côte de veau gratinée aux cèpes

veal chop with porcini and old comté, porcini cream

### Canette aux abricots

duck breast with apricots, “gibelotte” of the rest with chanterelles

### Filet de bœuf

marrow bone, pommes purée “noir et blanc”, sauce chateaubriand

## DESSERT

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### Coupe Caporal

lemon sorbet, pine liqueur, dark chocolate

### Vacherin aux myrtilles

blueberry yogurt sorbet, violet cream, meringue

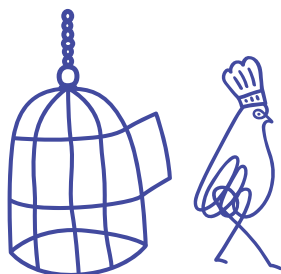
### Baba au Rhum

dark rums, vanilla cream, fresh pineapple

### Marjolaine

hazelnut dacquoise and cream, chocolate ganache

## 3 Courses 147



\* Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.