

Menu de la Saint-Sylvestre

POUR LA TOTALITE DES CONVIVES DE VOTRE TABLE
FOR YOU TO EXPERIENCE (FOR THE WHOLE TABLE ONLY)

Pour Commencer

Parsley's gondola leaf with melting Comte cheese and white truffle
白松露芝士貢多拉

Le Caviar de Sologne

Impérial caviar and king crab refreshed with crustacean jelly and light cauliflower cream
魚子醬帝王蟹塔伴海鮮凍

Le Foie Gras

Roseval potato carpaccio, foie gras rolls and parmesan cheese shavings
馬鈴薯沙律伴煙燻鴨肝

La Truffe Noire

The signature black truffle tart with confit onion and bacon
黑松露撻伴油封洋蔥及煙肉

La Langoustine

Turban of scampi, spaghetti with coral sauce and sea urchin
深海螯蝦伴意大利粉配海膽及海鮮風味醬汁

Le Homard Bleu

Steamed spinach and Brittany lobster with civet sauce
法國藍龍蝦配菠菜及特色紅酒汁

Le Turbot

Steamed Brittany wild turbot with shellfish and Champagne sauce
布列塔尼多寶魚配香檳海貝香草汁

Le Bœuf Wagyu

Beef Châteaubriand and foie gras, "Rossini" style and vintage port wine
香烤牛柳及鴨肝配砵酒汁

La Crêpe Soufflée

Traditional crepe souffle flavored with lime and an unctuous cottage cheese sorbet
法式薄餅疏乎里配芝士雪葩

L'Artifice

Peach Melba in a thin waffle, refreshed with fresh raspberries
法式梅爾芭蜜桃伴鮮覆盆子

Le Café ou le Thé

Coffee or tea served with sweet temptations
咖啡或茶伴精美糖果

\$4,888 per person

*Tous nos pains sont faits maison par notre boulanger. All our breads are made in house by our bakery team.
Le prix ne comprend pas la surcharge de 10% pour le service. All prices are subject to 10% service charge.
Some dishes may contain raw or undercooked ingredients.