

Your selection of four	188
Wine pairings	88

First choice

Hamachi tartare dressed in a smoked dashi vinaigrette.

The foie gras tart, glazed with slices of avocado.

Lettuce and persimmons seasoned with black truffle buttermilk.

Roasted prawns, red cabbage and yellow endive.

Cauliflower cooked in crab butter with almonds.

Second choice.

Roasted honeynut squash with ginger and black truffle.

Sautéed striped bass with butter poached matsutake mushrooms.

Milk-fed suckling pig from Saint-Canut with pink apples.

Beef crusted in aged parmesan with celeriac *a la Royale*.

Final choice

Slow cooked heritage Turkey with foie gras stuffing and sage gravy.

Slow cooked loup de mere with artichoked barigoule and minestrone broth.

Champagne poached chicken with lettuce, tomato and a foie gras sauce.

Herb roasted porcelaine de lait with pommes risolees and wild sorrel.

Hospitality always included.

Selection from our tart cart