

LE MENU

Amuse Bouche

1st Course

INSPIRED BY STEPHANE DERBORD

BURGUNDIAN SNAILS

*Preserved Tomatoes,
Bread Crumb Crust*

2nd Course

INSPIRED BY PIERRE ORSI

SEABASS LIGHTLY SMOKED WITH STAR ANISE

*White Beans, French Beans,
Smoked Eel, Aligote Reduction*

LE MENU

Dessert Bouche

3rd Course

INSPIRED BY STEPHANE DERBORD

SADDLE OF RABBIT

*Grilled Onions, Red Cabbage Jelly,
Reduction of Old Wine Vinegar,
Savory Herbs*

4th Course

INSPIRED BY STEPHANE DERBORD

DESSERT TRIO

*Pommes Galette,
Speculos Crumble,
Raspberry Litchi Vacherin*

PRIX FIXE MENU \$80

WINE FLIGHT \$35