



Menu Excellence
3 Cours Menu 120\$
5 Cours Menu 160\$

Chef Apetizer

Flamed Beef Tartar Canenelloni, Mushrooms Carpaccio,
Quail Egg, Foie Gras & Hazelnuts & Caviar

Egg Pane, Porcini, Peas, Balsamic onion,
Cauliflower Cream, Crispy Bacon

Lobster Tail With Butter,
Crunchy Végétales With Jasmine, Bisque Sauce

Black Angus Tenderloin Beef Roasted,
Celery Mousse & Melting Potatoes Truffle Juice

Paris Brest Revisited

Exostic fruits Pastry & Red Fruits