

STARTERS

KING CRAB gold caviar & pomelo	2,550
HARE & CHESTNUT TORTELLINI mushroom consommé	1,150
FREE-RANGE CHICKEN 'PITHIVIERS' black truffle	1,150
LIGHTLY-COOKED SALMON FRENCH BRIOCHE fino sherry sauce	1,250
GOLD CAVIAR and blinis	4,550

MAIN COURSES

FRENCH SEA BASS rockfish soup	2,250
BLUE LOBSTER FROM BRITTANY 'souffléed' zucchini blossom	3,850
'POULETTE DE BRESSE' black truffle, Albufera sauce	3,550
MARGARET RIVER 8/9 WAGYU oxtail & lettuce	3,550
PEPPERED DEER FILET MIGNON cereal crusted quince	2,550

DESSERTS

ALMOND AND CITRUS CAKE Plombières ice cream	450
CHOCOLATE & COFFEE from our Manufacture in Paris	450
TAHITIAN VANILLA BEAN AND PASSION FRUIT SOUFFLÉ	450
VANILLA ICE CREAM 'FLOOD' WITH COFFEE from our Manufacture in Paris and praline	450
RUM BABA lightly whipped vanilla cream	550



SIGNATURE MENU

Our chef suggests his menu based
on the best seasonal products

The Signature menu is to be enjoyed by the whole table

6,500

4,900 - Excluding  dishes

FROZEN REMOULADE-STYLE CELERIAC

confit egg yolk

KING CRAB

gold caviar & pomelo

FREE-RANGE CHICKEN 'PITHIVIERS'

black truffle

BRITTANY SEA SCALLOP

Jerusalem artichoke & fino sherry sauce

FRENCH SEA BASS

rockfish soup



PEPPERED DEER FILLET MIGNON

cereal crusted quince

or

MARGARET RIVER 8/9 WAGYU'

oxtail & lettuce

Supplement 900



TRUFFLED BRILLAT SAVARIN

fig

POMEGRANTE VARIATION

CHOCOLATE & COFFEE

from our Manufacture in Paris



WINE PAIRING

4 glasses 3,600

6 glasses 4,900

All prices are subject to VAT & service