

## STARTERS

GILLARDEAU OYSTERS sauce & condiments	1,550
FREE-RANGE CHICKEN 'PITHIVIERS' chicory	1,150
COOKPOT OF SQUID saffron riceberry	1,150
GOLD CAVIAR AND BLINIS	5,350
CARABINEROS gold caviar & pomelo	2,550

## MAIN COURSES

LINE CAUGHT TURBOT barigoule-style artichokes, kumquat & basil	2,550
BLUE LOBSTER FROM BRITTANY potato and bacon, consommé reduction	3,450
STUFFED SADDLE OF LAMB carrot & coriander	1,450
MARGARET RIVER 8/9 WAGYU oxtail & sweetcorn	3,550

## DESSERTS

KOTOKA STRAWBERRY CONTEMPORARY VACHERIN lightly whipped vanilla cream	450
ALMOND AND LEMON COMPOSITION amaretti	450
CHOCOLATE FROM OUR MANUFACTURE IN PARIS hazelnut	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

5,950  
4,250 - Excluding  dishes

GREEN PEA SORBET  
crème fraîche granité

CARABINEROS   
gold caviar & pomelo

FREE-RANGE CHICKEN 'PITHIVIERS'  
chicory

COOKPOT OF SQUID  
saffron riceberry

LINE CAUGHT TURBOT   
barigoule-style artichokes, kumquat & basil

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MATURED DUCK  
turnips and Amarena cherries  
or  
MARGARET RIVER 8/9 WAGYU  
oxtail & sweetcorn  
Suppl. 900

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YOUNG COMTÉ  
fig and blackcurrant

SWEET & SOUR RHUBARB  
tarragon

CHOCOLATE FROM OUR MANUFACTURE IN PARIS  
cocoa nib ice cream



## WINE PAIRING

5 glasses 2,950  
7 glasses 4,250

All prices are subject to VAT & service