

## BUSINESS LUNCH

3 COURSES 2,950

## MENU VOYAGE

6 COURSES 6,500

8 COURSES 8,500

## MENU LATITUDE

YOUR CHOICE OF

STARTER + MAIN + DESSERT 5,900

2 STARTERS + MAIN + DESSERT 6,900

Brittany brown crab, young coconut and finger lime

Cured Japanese amberjack, kiwi, Tomato and Basilic

Duck foie gras & chicken French brioche, Sauternes sauce

Bresse chicken ravioli and consommé, black truffle

Brittany sea scallops, sweet onion, green peas

Morels tortilla, hazelnuts sabayon

Norway halibut confit with olive oil, white asparagus and cockles

French sea bass on the embers, Autumn vegetables,  
kumquat and bergamot

Stockyard Wagyu beef, black truffle and brisket ragout

Suckling Lamb from Aveyron, Shishito pepper and agria potato

Pigeon from Bresse Pithiviers with Pomme boulangère **SERVE FOR TWO**

Our selection of fresh and matured cheeses

**SUPPLEMENT 900**

Chocolate soufflé, smoked vanilla ice cream

Tochiotome strawberry, yogurt ice cream, Champagne rosé granité

Rum baba, lightly whipped vanilla cream

Baked apple, Calisson ice cream and double cream

Mont-blanc, black currant & black lemon

ENHANCE YOUR EXPERIENCE

### CAVIAR

Oscietra caviar from Kaviari

served with its condiments and homemade blinis

30G 3,900

50G 5,900

ALL PRICES ARE SUBJECT TO VAT & SERVICE CHARGE