

# LE MENU GASTRONOMIQUE

TERRINE DE FOIE GRAS ET VOLAILLE PARFUMÉE AU TONKA, RHUBARBE ET PISTACHE, TOAST BRIOCHÉ  
TERRINE OF FOIE GRAS AND CHICKEN, FLAVOURED WITH TONKA, RHUBARB AND PISTACHIO, BRIOCHE TOAST



ESCARGOTS DE BOURGOGNE EN PERSILLADE, BOUILLON INFUSÉ À LA BERGAMOTE  
BURGUNDY SNAILS WITH PARSLEY AND GARLIC, BERGAMOT INFUSED BOUILLON



FILET DE FLÉTAN POCHÉ, PERLES DE LÉGUMES ET SAUCE DE CRESSON  
POACHED FILLET OF HALIBUT, VEGETABLE PEARLS AND WATERCRESS SAUCE



NAVARIN DE QUEUES DE LANGOUSTINES DE BRETAGNE, MORILLES ET COURGETTE, SAUCE CHAMPAGNE  
BRITTANY LANGOUSTINE TAILS, MOREL MUSHROOMS AND ZUCCHINI, CHAMPAGNE SAUCE



FILETS DE SOLE DE DOUVRES AU FENOUIL, RAVIOLO DE CRABE ROYAL, SAUCE À LA CITRONNELLE  
FILLETS OF DOVER SOLE WITH FENNEL, KING CRAB RAVIOLO, LEMONGRASS SCENTED SAUCE

OR

SUPRÊME DE PIGEON DE MIÉRAL ET CAILLE, CHOU VERT ET POMMES DE TERRE ECRASÉES, JUS AU CITRON VERT  
ROASTED BREAST OF MIÉRAL PIGEON AND QUAIL, SAVOY CABBAGE AND CRUSHED POTATOES, LIME JUS

OR

TOURNEDOS DE BŒUF WAGYU GRILLÉ, ASPERGE VERTE DE PERTUIS ET GARNITURE D'ŒUF MIMOSA, SAUCE DIABLE  
GRILLED FILLET OF WAGYU BEEF, GREEN PERTUIS ASPARAGUS GARNISHED WITH EGG MIMOSA, DEVIL SAUCE

SUPPLEMENT 500



SORBET AU PAMPLEMOUSSE ROSE ET SAKÉ  
PINK GRAPEFRUIT SORBET WITH SAKE



NAMELAKA AU CHOCOLAT MANJARI,  
COMPOTÉE DE GRIOTTES ET SURPRISE À LA LIQUEUR ITALICUS, SORBET CERISE MORELLO  
MANJARI CHOCOLATE NAMELAKA DESSERT,  
CHERRY COMPOTE AND ITALICUS LIQUEUR SURPRISE, MORELLO CHERRY SORBET



ASSORTIMENT DE MIGNARDISES  
ASSORTMENT OF MIGNARDISES

7 SEQUENCES - 7500

7 SEQUENCES + CHEESES - 8400

6 GLASSES PAIRING - 4500

6 GLASSES PRESTIGE PAIRING - 7000

PLEASE NOTE THAT OUR MENU MAY CHANGE DEPENDING ON THE AVAILABILITY OF IMPORTED PRODUCE.

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES AND OUR CHEFS WILL BE DELIGHTED TO ASSIST.

PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.