

LE MENU GASTRONOMIQUE

AVAILABLE FOR LUNCH AND DINNER FROM TUESDAY TO SUNDAY

SALADE DE CRABE ROYAL À LA BETTERAVE ET CRÈME FRAÎCHE ACIDULÉE AU CAVIAR OSCIÈTRE

KING CRAB SALAD SERVED WITH BEETROOT, CRÈME FRAICHE AND OSCIETRA CAVIAR



FOIE GRAS CHAUD AUX PIGNONS DE PIN, CÂPRES ET RAISINS, SAUCE AU GEWÜRZTRAMINER

PAN-FRIED FOIE GRAS WITH PINE KERNELS, CAPERS AND RAISINS, GEWÜRZTRAMINER SAUCE



SUPRÊME DE TURBOT AU PARFUM DE SAUGE, GIROLLES ET JUS DE VOLAILLE

TURBOT FLAVOURED WITH SAGE, GIROLLE MUSHROOMS AND CHICKEN JUS



TRONÇONNETTE DE HOMARD BLEU DE BRETAGNE POÊLÉE MINUTE AU PORTO BLANC

PAN-FRIED BRITANY BLUE LOBSTER MEDALLION WITH GINGER FLAVOURED VEGETABLE JULIENNE, WHITE PORT SAUCE



PAVÉ DE BAR SAUVAGE POÊLÉ AUX SALSIFIS, FUMET À LA DIEPPOISE

FILLET OF WILD SEABASS WITH SALSIFY, BROWN SHRIMPS AND DIEPPOISE SAUCE

OR

CANETON CHALLANDAIS RÔTI AUX ÉPICES, CAROTTES ANCIENNES ET JUS AU THYM

ROASTED CHALLANDAIS DUCK WITH SPICES, HERITAGE CARROTS AND THYME JUS

OR

TOURNEDOS DE BŒUF WAGYU MARCHAND DE VIN, ARTICHAUTS POIVRADE BARIGOULE ET POMME FONDANTE, SAUCE BORDELAISE

TENDERLOIN OF WAGYU BEEF, BARIGOULE ARTICHOKE AND FONDANT POTATO, BORDELAISE SAUCE

SUPPLEMENT 500



SORBET AU PAMPLEMOUSSE ROSE ET SAKÉ

PINK GRAPEFRUIT SORBET WITH SAKÉ



SOUFFLÉ CHAUD AU GRAND MARNIER ET MANGUE

WARM GRAND MARNIER AND MANGO SOUFFLÉ



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.