



Plat du Jour

1st October 2022

1st Course

Wagyu Carpaccio with Parmesan Tuille and Truffle

2nd Course

Confit of Ocean Trout with Sea Urchin and Cold Capellini

3rd Course

Warm Pumpkin Soup with Maine Lobster and Kaluga Caviar

Citrus Granite

Mains

Roasted Veal Rack with Sweetbread and Calvados Sauce

Or

Baked Japanese Hirame with Cured Scallop and Sicilian Anchovy

Dessert

Matcha Bavarois with Azuki Bean Ice Cream

or

Chef Selections of Artisanal le Fromages