

AUTUMN
MENU
89€/PERS.

STARTERS

Creamy Butternut soup with cumin spice

OR

House-cured gravlax salmon on toast, tangy lemon and herb sour cream, served with blinis.

OR

Duck foie gras cured with Camargue sea salt and mild spices, red wine and dried fig chutney with orange zest, served with toasted bread

MAIN DISHES

Provençal stew with crispy polenta

OR

Saint-Pierre fillet studded with basil, mini ratatouille, and herb-infused olive oil.

OR

Authentic bouillabaisse ravioli, with rouille espuma, bouillabaisse broth, and croutons.

OR

Sautéed spiny lobster tail, potato gnocchi, shellfish espuma, and layers of cauliflower

DESSERTS

Seasonal fresh fruit salad

OR

Lemon trompe-l'œil, crumble, bergamot cream, yuzu crèmeux, and citrus confit

OR

Belize grand cru dark chocolate cabosse, sour cherry compote, and cocoa nib crisp

*Authentic flavors for your
dinner*

