

FRENCH MENU

AMUSE BOUCHE

FRENCH OYSTER – CAVIAR
Cucumber – green apple

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STARTER

ALASKAN KING CRAB
Daikon, coriander, butter milk-coriander

FOIE GRAS ROYALE-TRUFFLE
Duck consommé, veggies Matignon

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MAIN

DOVER SOLE DIEPPOISE
Clams, mussels, caviar, mushrooms extract juice

WAGYU BEEF TENDERLOIN “PÉRIGOURDINE”
Truffle mashed potato, herbs

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PRE-DESSERT

GLAZED PINEAPPLE
Yogurt lime sauce and sorbet

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DESSERT

BLACK TRUFFLE
Tahitian vanilla light cream, Piedmont hazelnut in textures