

FRENCH MENU

STARTER

HOKKAIDO SCALLOPS, CAVIAR

Sweet corn Beurre Blanc, chives, sour cream, brioche

CAPPELLACCI

Truffle, Parmigiano – Reggiano

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MAIN

TOOTHFISH

Baby leeks, buttered, clams, lobster bisque

BEEF TENDERLOIN "PÉRIGOURDINE"

Truffle mashed potato, candied shallots

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PRE-DESSERT

GLAZED PINEAPPLE

Yogurt lime sauce and sorbet

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DESSERT

TRADIONAL "BÛCHE GLACÉE"

Tahitian vanilla ice parfait, raspberry sorbet
meringue and vanilla whipped cream