



Le Petit Brunch

To Start

Oyster/ Bellota Ham/Salmon Blinis
Foie Gras Custard/Crab

Starter

Venison Terrine, Redcurrant & Saffron Chutney, Brioche
Artichoke & Mache Salad, Bellota Ham, Mustard & Truffle Dressing, Croutons
Frog Legs Soup, Mushroom, Pearl Barley, Garlic & Smoked Duck Toast
Pan Fried Foie Gras, Pear, Japanese Grapes, Salsify, Sauce Château-Chalon
Eggs Raviolo, Maine Lobster, Raisins, Pineapple, Onion, Curry

Main Course

Pan Fried Wild Plaice, Gambas, Lentils, Sea Urchin Emulsion
Roasted Scallops, Black Truffle Gnocchi, Butternut, Hazelnuts
Traditional Beef Pot au Feu, Braised Vegetables, Beef Bouillon, Sago
Black Truffle Tagliatelle, Endive & Stilton Sauce (Supplement \$80)
Quail "Teriyaki", Whipped Potato, Frisee Salad, Walnuts

Dessert

Homemade Pastry Selection to Share

Coffee or Tea

Petit Fours

Brunch : \$488

2 Hour Free Flow Champagne/Wine/Beer & Soft Drinks \$198



Le Grand Brunch

Bread Basket :

Toast, Croissant, Pain au Chocolat
Homemade Jams, Chocolate Ganache, Yogurt, Fruit
*Served with a glass of Champagne, Fruit Juice-Alain Millat
Coffee or Tea*

To Start

Oyster/King Crab, Curry
Beef Tataki, *Croquant Vegetables*
Cauliflower & Salmon Roe
Caviar Tartlet, *Egg Mimosa*

Starter

Le Carpaccio D'Artichaut

Artichoke Carpaccio, Foie Gras, Mustard & Truffle Dressing

Le Tartare de Thon

Mediterranean Red Tuna Tartar, Lemon Sauce

L'Œuf d'Okinawa

Chanterelle Parmesan Cheese & Shaved Black Truffle

Le Topinambour

Jérusalem Artichoke Soup, Black Truffle Chantilly, Sea Urchin Toast

Main Course

Les Cavatellis

Homemade Cavatelli, Seafood Ragout, Carabinero Prawn

Le Homard du Maine

*Half Maine Lobster, Artichoke Puree, Spinach, Sea Urchin Emulsion
Pearl Barley, Black Truffle Julienne*

Le Bar de Ligne

Wild Sea Bass, Vegetables, Squids, Truffle & Lemon Sago

Le Bœuf

Prime Beef Ribs Teriyaki, Creamy Mushrooms, Romaine Salad

ON DINING Cheese Selection

DESSERT

Homemade Pastry, With Fresh Fruit, Chocolate and Other Delicacies

\$688 per person

Participation of the whole table is required

With 2 Hours Free Flow Champagne/Premium Wine/Beer & Soft Drinks **\$228**

All prices are subject to a 10% service charge.
Some dishes may contain nuts, wheat or garlic trace