



Le trio d'amuse-bouche

Our famous pork rillettes,
Goat's cheese boursin,
Duck liver parfait

Le consommé de tomates

Tomato consommé, spring vegetables,
herb gnocchis, basil oil

Les fleurs de kingfish

Pastis cured kingfish, cherry blossoms,
apple, black olive, tarragon sorbet

La terrine de lapin

Prosciutto-wrapped rabbit terrine,
carrot purée, pistachio paste, rabbit dressing

Le porc à la moutarde

Parsley crusted pork fillet, broad beans,
smoked speck, Fioretto, mustard sauce

Le trou normand

Today's palate cleanser

Le vacherin

Strawberry-filled meringue,
cucumber and elderflower salad,
elderberry mousse, strawberry sorbet

Le Menu Dégustation

\$120 per person

Additional cheese course before dessert - \$10pp

\$80 matching wine

\$120 premium matching wine