



Le Menu du Dimanche Midi

Sunday October 19th, 2025

Lunch Menu

Appetizer

Garden salad

Sweet gem lettuce, cooked and raw seasonal vegetables, gomasio, mustard vinaigrette

Chestnut-Celeriac Soup

Vadouvan whipped cream, croutons

Main

Herb Roasted Chicken

Black truffle jus

The Sunday roast's tradition can be traced back to medieval France. After attending church services on Sundays, villagers would congregate around vast communal ovens. Here, they would roast the meat from the week's hunt.

With the introduction of enclosed ovens, the once communal activity transformed into a more intimate family affair, as households could now roast meat within the confines of their homes.

Your herb roasted chicken will be served with pommes boulangères and black truffle jus.

Dessert

Yuzu Tarte Meringuée

Yuzu custard, charred Italian meringue, sablé

\$90

Price per person. Menu will be served family style to your entire party.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.