



course one

BUTTERNUT PUMPKIN SOUP WITH CRÈME FRAÎCHE,
"ROVES DES GARRIGUES" SOFT GOAT CHEESE WITH PISTACHIO BRITTLE

course two

HOME MADE TERRINE OF "MI-CUIT" FOIE GRAS WITH PAIN D'ÉPICES,
FRESH FRUITS WITH CASSIA BARK
TASMANIAN LEATHERWOOD HONEY WATER BUBBLE
TOASTED BREAD WITH SALTED PECAN NUTS, MICRO LEAVES, WALNUT DRESSING

course three

GELÉE OF OYSTER WITH AYALA "DEMI-SEC" CHAMPAGNE,
AVOCADO, CRAYFISH CONDIMENTS, SWEET CORN SORBET

course four

OCTOPUS AND LOBSTER "EN SOUS VIDE",
BINTJI POTATO COOKED IN ÉCHIRÉ BUTTER,
PIQUILLOS AND CHICHARRONES

course five

ROASTED WILD DUCKLING FROM VENDÉE,
WHITE ASPARAGUS, TAMARIND,
FRESH BERRIES AND MANGOSTEEN JUS

course six

WILD DEER FILLET WITH BALINESE LONG PEPPERS
POMEROL WINE SAUCE WITH TARRAGON DIJON MUSTARD
FRICASSÉE OF CEPES

course seven

GOUDA ÉTUVÉ
VACHERIN FRIBOURGEOIS AFFINÉ

course eight

CHOCOLATE SOUP WITH WILD ORCHID "FEMME",
CHOCOLATE BAR WITH MACADAMIA,
VANILLA AND CINNAMON ICE-CREAM