

A set menu that takes you on a delicious tour of *la cuisine régionale*. From the hearty flavors of the Sud Ovest to the vibrant, sun-soaked dishes of Provence, each course celebrates the unique history, terroir, and local produce of France's diverse regions.



Summer Favourites ✈️

Le Tour de France



AVAILABLE FOR
LUNCH: TUE TO THU
DINNER: TUE TO SAT
BOOK NOW

Set Menu
\$79++ per person



PIEDMONT

-SALADE PIÉMONTAISE-
POTATO, CORNICHON, HAM,
AIOLI, CRÈME FRAÎCHE, EGG



AVEYRON

-FARCOUS-
SMOKED SALMON, HERB
AND LEAFY GREEN PANCAKE,
CRÈME FRAÎCHE, TOMATOES



PROVENCE

-RATATOUILLE-
EGGPLANT, TOMATO,
COURGETTE. CAPSICUM



SUD OUEST

-TOURAIN-
GARLIC, ONION, TOMATO
SOUP WITH DUCK CONFIT,
DUCK FAT CROUTONS



NORMANDIE

-MOULES À LA NORMANDE-
LIVE MUSSELS, WHITE WINE,
CREAM



OPTIONAL DETOUR +12

CHOOSE A MAIN

+10

BORDEAUX

-HALIBUT À LA SAUCE
BONNEFOY-
WHITE WINE, BUTTER,
LENTILS,

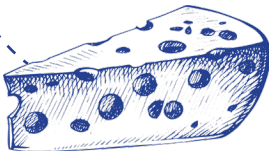


PROVENCE

-LA DAUBE PROVENÇALE-
BEEF STEW WITH OLIVES,
DRIED CITRUS PEEL, RED WINE



CHEESE STOP +12



GENOA/PARIS

-PAIN DE GÈNES-
VALRHONA CHOCOLATE,
ALMOND CAKE, CHANTILLY

