
FOUR-COURSE
EASTER MENU

Amuse

seasonal amuse bouche from the chef

Slow-cooked Salmon

salmon loin cooked at 38°C, sweet and sour
cucumber spaghetti, tarragon cream
and cucumber foam

Sweetbread

pan-fried sweetbread, green peas,
white asparagus and morel sauce

Filet d'agneau

pan-seared lamb loin, spring vegetables,
pommes boulangère and lamb jus

Grande Madeleine

Sophia's Madeleine with crème pâtissière
and elderflower yogurt ice cream