

Soirées Terroir

LE RESTAURANT

CHEF ~ GRÉGORY REJOU

27 Avril

PRODUCTEUR ~ C. LATOUR

LES FRUITS ET LÉGUMES

€150, 6 Courses

Christophe Latour represents the very best growers in Lot et Garonne, who produce some of the finest fruit and vegetables in France.

Chef Grégory has worked with Christophe for over a decade after Christophe took the reins of his family business and showed his dedication to excellence.

Gautier Moret are a superb fishmonger, who provide produce from Noirmoutrins and Vendéens.

Primarily on small day boats, the fish are line-caught and never farmed, bringing you the wild wonders of the sea.

May 24th

PRODUCER ~ GAUTIER MORET

THEME ~ THE SEA

€150, 6 Courses

June 28th

PRODUCER ~ KAVIARI

THEME ~ CAVIAR

€180, 6 Courses

Maison Kaviari have been Chef Grégory's caviar choice for many years. Famed in the industry for their exacting standards and impeccable quality, it is a magnificent delicacy.

Enjoy a sumptuous 6 course menu designed by Chef Grégory as a tribute to this superb ingredient.

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PRODUCTEUR ~ GAUTIER MORET

May 24th 2019

*Gautier Moret is the finest fishmonger in the Vendée, and provides
Le Restaurant with his exquisite produce.*

*Chef Grégory works with Gautier Moret because of this superb
quality, as well as his sustainable practices, often only fishing on
small day boats. The produce typifies the Vendée.*

SARDINE TWO WAYS
grilled & rillettes, lemon caviar

ROASTED LOBSTER
salicornia, caramelised onions, Noirmoutier potatoes

JOHN DORY
Grilled tomato syrup, roast goujons, aubergine

MELON
Refreshing composition

CHERRY & ALMOND SYMPHONY

**Les Produits Noirmoutrins
& Vendéens**



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PRODUCER ~ KAVIARI

June 28th 2019

The House Kaviari has long been Chef Grégory's preferred caviar supplier. Their dedication to quality as well as variety, has shown them to be pioneers of this luxury product.

Chef Grégory has prepared this special menu as a celebration of caviar and the fantastic quality of House Kaviari.

CRAB

avocado cream, Caviar Krystal gold

NORWAY LOBSTER TWO WAYS

ROAST PIGEON

pearled jus, beetroot & caviar

THE UNEXPECTED

strawberry, caviar & champagne

NO CAVIAR WITHOUT CHOCOLATE



Kaviari[®]
PARIS