

# *Signature Experience*

*The complete Duet by David Toutain experience.  
A composed sequence of dishes designed to be experienced  
as a whole, where seasonality, memory, and exceptional  
ingredients are expressed through French technique.*

## **ALASKAN KING CRAB, CAVIAR SHADI SCHRENKI**

Vanilla, Kaffir Lime

## **PATÉ EN CROÛTE "À LA DUET"**

Terre et Mer, Foie Gras, Kanzuri Pepper

## **CELERIAC MILLEFEUILLE, MUSHROOMS, PÉRIGORD BLACK TRUFFLE \***

Albufeira, Cazette de Bourgogne Sabayon

## **NORMANDY SCALLOP, CAULIFLOWER, XO SAUCE**

Jura Yellow Wine

## **BRITTANY BLUE LOBSTER, BRASSICA, ÉPICÉA**

Homardine Sabayon

## **HITACHI WAGYU A4, TETRAGONIA, KUMQUAT**

Smoked Eel, Black Garlic

## **BRILLAT-SAVARIN, SAFFRON, BRONTE PISTACHIO \***

En Mousse, Gingerbread

## **TROU NORMAND - APPLE TATIN**

Normandy Cream, Apple Elixir

## **80% CHIANG MAI CHOCOLATE**

Buckwheat, Passion Fruit, Cocoa Nibs

### *Additional Courses (\*)*

Brillat-Savarin, Saffron, Bronte Pistachio	550
Celeriac Millefeuille, Mushrooms, Perigord Black Truffle	990