

La Sélection de Sommelier

VIN ROUGE

Lucien Crochet Sancerre La Croix Dun Roy 2010 Loir, France

150

The soil composition of Crochet's vine yards wines that are highly aromatic and excellent balance of pure and delicate fruit with fine minerality. This red wine comes from 35 years old Pinot Noir vines.

Appariement du vin

Boeuf bourguignon

Carre d'agneau organique en croute d'herbe

VIN BLANC

Tasca D'Almerita Regale Bianco

170

Delicate fruity nose with apple, peach and pink grapefruit notes. The palate is quite intense and crisp with plenty of fresh fruit flavors.

The wine was fermented for fifteen days in stainless steel, neither malolactic nor oak were used.

Appariement du vin

Queue de langouste

Salade lyonnaise

Langouste Maldivienne

FENESSE

Entrée

Tartare de boeuf de kobe pour deux personnes (Préparation à cote de la table) <i>kobe beef tartar, caper berries, capers, shallot, mustard, cornichon, oscietra caviar, truffle oil</i>	70**
Salade césar pour deux personnes (Préparation à cote de la table) <i>romaine lettuce, anchovy, beef bacon, parmesan cheese, crouton extra virgin olive oil</i>	45**
Escalope de foie gras poêle (GF) <i>pan fried duck liver, caramelized apricots, mesclun mango salad, marsala sherry vinegar chicken glaze</i>	35
Queue de langouste (GF) 🐞 👨‍🍳 <i>pan seared lobster tail, finely sliced mango, avocado puree, celeriac, citrus butter sauce</i>	55*
Gravalax de saumon fumée (A) (GF) <i>tea and dill smoked salmon, grilled asparagus, nantes sauce</i>	45
Terrine de foie gras (A) 👨‍🍳 <i>foie gras terrine, porto jelly, date pear apple compote, toasted brioche</i>	35
Salade lyonnaise (GF) 🌊 <i>warm beef bacon, mixed green leaves, soft boiled eggs, dijon mustard dressing</i>	30
Asperges vert grillé (V) <i>asparagus, wild mushroom, beurre blanc sauce</i>	30
Coquille de saint jacques poêlé (GF) (N) (P) 🐞 <i>seared sea scallops pistachio crust, lemon emulsion, carrot puree, chorizo crisp</i>	45*
Caviar <i>traditional style oscietra caviar, blinis, whipped vodka cream, traditional garnish</i>	300**

Soup

Veloutée de champignon (N) (V) <i>goat's cheese croquette, hazelnut, truffle oil</i>	25
Bouillabaisse (A) 🐞 👨‍🍳 <i>fish soup Provençal style, aioli, crouton</i>	30
Consommé 🐞 <i>crab, lobster clear soup, extra virgin olive oil</i>	30

* 30% discount applies for Half Board and Full Board Guests

** Dish is not included for Half Board and Full Board Guests





🌊 Flavors of Health, (V) Vegetarian, (N) Contains Nuts, (A) Alcohol, (P) Pork, (GF) Gluten Free, 👨‍🍳 Chef's recommendation, 🐞 Shellfish

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If you have any special dietary requirements or allergies, please let us know




FENESSE

Plat de Résistance Revisitée

Langouste Maldivienne (GF) 	90**
<i>roasted Maldivian lobster, served on linguine, lightly curried marinere foam</i>	
Pave de saumon a l'unilatéral (A) 	55
<i>grilled baby potatoes, clams mussel, peperonata, crustacean jus</i>	
Gambas rôtie 	55
<i>pan roasted tiger prawn, green peas puree, anise foam</i>	
Carre d'agneau organique en croute d'herbe 	80*
<i>crusted rack of organic lamb with green herbs, ratatouille, rocket puree, thyme jus, smooth mashed potatoes</i>	
Volaille de ferme (A)	60
<i>tournedos of corn fed chicken, Brussels sprout, Albufera sauce</i>	
Risotto (V)	40
<i>porcini mushroom risotto, truffle oil</i>	
Magret de canard fumée	65
<i>cinnamon bark and tea smoked magret, baby vegetables, red wine sauce</i>	

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FENESSE

Plat de Résistance Classique

Langouste thermidor (A) 	90**
<i>lobster thermidor smooth mashed potato</i>	
Retour de pêche 	60*
<i>pan fried catch of the day, "façon grenobloise"</i>	
Côte de boeuf black angus (2 personne) (A) (GF)	150**
<i>grilled angus rib-eye, mushroom bordelaise sauce, dauphinois potatoes</i>	
Poitrine de porc pressé (P)	45
<i>pressed pork belly, braised red cabbage, red currant, apple jus'</i>	
Cuisse de canard confit (A)	50
<i>confit duck, maxim potato, porto mustard sauce</i>	
Filet de boeuf de kobe rossini 	90*
<i>kobe beef tenderloin, truffle mash potato, asparagus, wild mushroom, perigourdine sauce</i>	
Boeuf bourguignon (A)	75
<i>Slow braised prime beef in red wine, glazed vegetable, marinated prunes, sautéed potato</i>	

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FENESSE

Desserts

Opera de Fenesse pour deux personne (N) (Préparation à cote de la table) <i>Allow our chefs to orchestrate a skillful experience using some of the finest ingredients right at your table. This signature genre of "Sweet Art" is a culmination of a live creation of our patisserie team to showcase their artistic painting in a symphony of flavours, textures & colors for you to explore.</i> <i>Dark chocolate sphere, passion, strawberry coulis, vanilla cream, pistachio nuts, chocolate pearls, Dulce Rocks</i>	80**
Coeur coulant au chocolat  <i>little hot chocolate fondant, vanilla bean ice cream</i>	25
Tarte aux agrumes <i>citrus tart Orange, lemon, lime, textures</i>	25
Bavarois à la vanille  <i>vanilla Bavarian cream, trio of berries</i>	25
Baba au cointreau (A) <i>rhum baba, diplomat cream, seasonal fruit</i>	25
Dôme de chocolat <i>chocolate, coffee dome mousse</i>	25
Composition de fruit (GF) (V)  <i>fruit composition, homemade sorbet</i>	20
Meringue <i>strawberry jelly</i>	20
Parfait au fruit de la passion (N) <i>passion fruit parfait pistachio ice cream</i>	20
Fromage <i>artisan cheese plate</i>	28*

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