



# 7

270

OEUF	Osetra Caviar · cauliflower · sorrel
PLONGÉE	Scallop · beetroot · Nage Sancerre
TERRE	Celeriac · winter truffle · olive oil
CÔTE BRETONNE	Red mullet · lemon · saffron
FORÊT	Venison · apple · Sauce Poivrade
BOISSON	Quince · bergamot · bay leaf
CHOCOLAT	Sao Tomé · mint · cacao

## WINE PAIRING By the glass 0,1 L

2014	Vinhas Velhas, Quinta do Baixo, Bairrada, Portugal	20
2018	Sancerre 'Chêne Marchand', Vincent Pinard, Loire, France	25
2010	Grüner Veltliner 'Im Weingebirge' Smaragd, Nikolaihof, Wachau, Austria	21
2015	Riesling 'Kupfergrube' GG Magnum, Gut Hermannsberg, Nahe, Germany	21
2010	Pinot Noir 'Bearwallow Vineyard', Rhys, California, USA	45
1989	Riesling 'Herrenberg Auslese Nr 94', Maximin Grünhaus, Mosel, Germany	55

### **Premium-upgrade for the main course**

2017	Échezeaux Grand Cru, Domaine de la Romanée Conti, Burgundy, France	195
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All prices quoted include the statutory value added tax.

In case of allergies or intolerances, please contact our service team.

