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WEDNESDAY, THURSDAY AND FRIDAY LUNCH

SOUS BOIS

Ceps · crayfish · pear

CÔTE BRETONNE

Redmullet · olives · capers

or

PÂTURAGE

Lamb · lassi · eggplant

FRAMBOISIER

Fig · raspberries · almond

FROM BENJAMIN CHMURA
AND MAXIME REBMANN

SAVOIR
VIVRE

MENU INCLUDING 2 ACCOMPANYING WINES,
WATER AND CAFÉ
150

WITHOUT WINE PAIRING
110

4

SAVOIR
VIVRE

SATURDAY LUNCH

SOUS BOIS

Ceps · creyfish · pear

CÔTE BRETONNE

Red mullet · olives · capers

PÂTURAGE

Lamb · lassi · eggplant

FRAMBOISIER

Figs · respberries · almond

FROM BENJAMIN CHMURA
AND MAXIME REBMANN

This menu is exemplary and varies according to the daily market
offer

UN VERRE
DE TROP

2019 Mâcon le 'Clos de Charmes', Eric Forest
Burgund, Frankreich

2014 Lange Nebbiolo, Barolo Mascarello
Piemont, Italien

2015 Noblesse de Temps, Domaine Cauhapé
Jurancon, Frankreich

MENU INCLUDING ACCOMPANYING WINES,
WATER AND CAFÉ

200

FROM NICOLAS SPANIER