

4/6

150/200

TERRE Ceps · jerusalem artichoke · capers

ENCRE Sepia · lardo · parmesan

EAU DE SOURCE Char · watercress · Nage Sancerre

PÂTURAGE Lamb · lassi · eggplant

POIRIER Pear · chamomile · honey

PRUNIER Walnut · plums

4-course-menu

main course to choose from EAU DE SOURCE or PÂTURAGE  
and without POIRIER

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

All prices quoted include the statutory value added tax.

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

2017	Grüner Veltliner Smaragd 'Im Weingebirge', Nikolaihof, Wachau, Austria
2018	Puligny-Montrachet, Jacques Carillon, Burgundy, France
2020	Sancerre 'Nuance', Vincent Pinard, Loire, France
2014	Trevallon Rouge, Domaine de Trevallon, Provence, France
2019	Poiré 'Authentique', Eric Bordelet, Normandie, France
2015	Vouvray 'Le Mont' Moelleux, Domaine Huet, Loire, France

## PREMIUM

0,1l

2010	Grüner Veltliner Smaragd 'Im Weingebirge', Nikolaihof, Wachau, Austria	23
2018	Puligny-Montrachet 1 <sup>er</sup> Cru 'Les Perrières', Jacques Carillon, Burgundy, France	45
2018	Pouilly-Fumé 'Silex', Dagueneau, Loire, France	45
2008	Château Pontet-Canet, Bordeaux, France	65
2015	Jardins de Babylon Moelleux, Dagueneau, Jurancon, south-west France	45
1989	Vouvray 'Le Clos du bourg' Moelleux 1 <sup>er</sup> Trie, Domaine Huet, Loire, France	55

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