

6/8

275 / 325

CASIER Crab · rice · caviar Osietra  
ENCRE Sepia · lardo · parmesan  
EN CROÛTE Scallops · Vin Jaune · truffle  
EAU DOUCE Salmon · buckwheat · watercress  
PITHIVIERS Pigeon · quail · duck liver  
FORÊT Venison · quince · sauce poivrade  
CHÂTAIGNER Mikan · chestnut  
CACAOYER Ecuador · vanilla · kampot pepper

6-course-menu without EAU DOUCE and PITHIVIERS

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

2016	Riesling 'Alte Reben' Magnum, Van Volxem, Mosel, Germany
2019	Puligny-Montrachet, Jacques Carillon, Burgundy, France
2018	Savagnin, Domaine Tissot, Jura, France
	L'Ouverture Blanc de Noirs, Frederic Savart, Champagne, France
2014	Pinot Noir 'La Encantada', Tyler Winery, California, USA
2015	Châteauneuf-du-Pape Magnum, Domaine Banneret, Rhône, France
2007	Riesling 'Wehlener Sonnenuhr', Auslese, J.J. Prüm, Mosel, Germany
2006	Il Passito, Corzano e Paterno, Tuscany, Italy

## PREMIUM

0,1l

2016	Riesling 'Landgeflecht', Peter-Jakob Kühn, Rheingau, Germany	33
2018	Puligny-Montrachet 1 <sup>er</sup> Cru 'Les Perrières', Etienne Sauzet, Burgundy, France	46
2020	Savagnin, Bruno Bienaimé, Jura, France	40
2007	R.D., Bollinger, Champagne, France	86
2017	Clos Vougeot Grand Cru, J.J. Confuron, Burgundy, France	58
2013	Cabernet Sauvignon 'Wedding Vineyard', Fisher, California, USA	60
2015	Jardins de Babylon Moelleux, Dagueneau, Jurancon, south-west France	45
1931	Don PX, Toro Albalá, Montilla-Moriles, Spain	0,05l 79

All prices quoted include the statutory value added tax.

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