

6/8

275 / 325

OEUF caviar Ossetra · hazelnut · champignon

ENCRE Sepia · artichokes · gremolata

EN CROÛTE Scallops · Vin Jaune · truffle

CÔTE BRETONNE Brill · mussels · safron

PITHIVIERS Pigeon · quail · duck liver

FORÊT Venison · quince · sauce poivrade

POMMIER Apple · cider

RISIÈRE Sake · rice

6-course-menu without ENCRE 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

2019	Bourgogne Aligoté, Anne Boisson, Burgundy, France
2016	Emilio Rojo Blanco, Ribeiro, Galizia, Spain
2018	Savagnin, Domaine Tissot, Jura, France
2015	Chardonnay 'Dierberg Vineyard', Tyler Winery, Santa Barbara, California, USA
2014	Pinot Noir 'Tout Près', Farr Winery, Geelong, Australia
2011	Blaifränkisch 'Neckenmarkt' Alte Reben, Moric, Burgenland, Austria
2019	Argelette, Éric Bordelet, Normandie, France
2018	Riesling 'Herrenberg' Spätlese, Hofgut Falkenstein, Mosel, Germany

PREMIUM

0,1l

2017	Meursault 'Vireuils', Jean-Marc Roulot, Burgundy, France	70
1988	Château Laville Haut-Brion, Bordeaux, France	110
2020	Savagnin, Bruno Bienaimé, Jura, France	40
2017	Corton-Charlemagne Grand Cru, Louis Jadot, Burgundy, France	85
2007	Château Rayas, Rhône, France	180
1990	Château Palmer, Bordeaux, Germany	200
1945	Vouvray 'Le Haut Lieu' Moelleux, Domaine Huet, Loire France	200
2014	Riesling 'Scharzhofberg' Auslese, Egon Müller, Mosel, Germany	115

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