

4/6

150/200

À LA LIGNE Mullet · kohlrabi · caviar Ossetra

PLONGÉE Scallop · bitter salads · sauce Gribiche

CÔTE BRETONNE Red mullet · sepia · chorizo

PÂTURAGE Lamb · lassi · couscous

POMMIER Apple · cider

BABA Cacao · rum · spices

4 course menu

Main course by choice CÔTE BRETONNE or PÂTURAGE
and without POMMIER

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.

2020	Soave 'Calvarino', Pieropan, Venetia, Italy
2019	Pouilly-Fumé 'Blanc Fumé', Didier Dagueneau, Loire, France
2016	Weißer Burgunder 'Muschelkalk', Kolfok, Burgenland, Austria
2014	Trevallon Rouge, Domaine de Trevallon, Provence, France
2019	Argelette, Éric Bordelet, Normandie, France
2008	White Colheita Port, Kopke, Porto, Portugal

RARE WINES FROM OUR WINE CELLAR

0,1l

2017	Riesling 'G-Max', Klaus-Peter Keller, Rheinhessen, Germany	200
2018	Pouilly-Fumé 'Silex', Didier Dagueneau, Loire, France	42
2017	Corton-Charlemagne Grand Cru, Louis Jadot, Burgundy, France	85
2007	Château Rayas, Rhône, France	180
1945	Vouvray 'Le Haut Lieu' Moelleux, Domaine Huet, Loire, France	200
	White Port 40 years old, Kopke, Porto, Portugal	0,05l 50

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