

6/8

275 / 325

OEUF caviar Ossetra · hazelnut · champignon

VERT Asparagus · pistachio · tarragon

ENCRE Sepia · artichokes · gremolata

EN CROÛTE Scallops · Vin Jaune · truffle

CÔTE BRETONNE Brill · mussels · safron

PITHIVIERS Pigeon · quail · duck liver

MOSAIK Citrus · yoghurt · lemon grass

RISIÈRE Sake · rice

6-course-menu without VERT and EN CROÛTE

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	Saumur Blanc, Brendan Starter West, Loire, France
2020	Grüner Veltliner 'Vulkan' Alte Reben, Kolfok, Burgenland, Austria
2016	Emilio Rojo Blanco, Ribeiro, Galizia, Spain
2018	Savagnin, Domaine Tissot, Jura, France
2016	Chardonnay 'Dierberg Vineyard', Tyler Winery, Santa Barbara, California, USA
2015	Pinot Noir 'Tout Près', Farr Winery, Geelong, Australia
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
2014	Albarino 'Armas de Lanzos', Bodegas Fefinanes, Galizia, Spain	35
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
1945	Vouvray 'Le Haut Lieu' Moelleux, Domaine Huet, Loire France	200
2014	Riesling 'Scharzhofberg' Auslese, Egon Müller, Mosel, Germany	115

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