

4/6

150/200

VERT Asparagus · pistachio · tarragon

ENCRE Sepia · artichokes · gremolata

CÔTE BRETONNE Red mullet · fennel · chorizo

PÂTURAGE Lamb · dates · pak choi

NOUGAT Honey · almond · barberries

JARDIN Rhubarb · goat cheese · anise

4-course-menu

Main course by choice CÔTE BRETONNE or PÂTURAGE
and without NOUGAT

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.

2011	Sancerre 'Petit Chemarin', Vincent Pinard, Loire, France
2017	Emilio Rojo Blanco, Ribeiro, Galizia, Spain
2019	Crozes Hermitage Blanc, Marc Sorrel, Rhône, France
2013	Brunello di Montalcino 'Piaggione', Podere Salicutti, Tuscany, Italy
2017	Tement Essenz 'Ried Zieregg', TBA, Weingut Tement, South Styria, Austria
2016	Riesling 'Krettnacher Euchariusberg', Hofgut Falkenstein, Mosel, Germany

RARE WINES FROM OUR WINE CELLAR

0,11

2014	Albarino 'Armas de Lanzos', Bodegas Fefinanes, Galizien, Spain	35
1988	Château Laville Haut-Brion, Bordeaux, France	110
2008	Hermitage Blanc, Jean Louis Chave, Rhône, France	90
2007	Château Rayas, Emanuel Reynaud, Rhône, France	180
1945	Vouvray 'Le Haut Lieu' Moelleux, Domaine Huet, Loire, France	200
2014	Riesling 'Scharzhofberg' Auslese, Egon Müller, Mosel, Germany	115

All prices quoted include the statutory value added tax.

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