

4/6

150 / 200

LOBSTERRED

GALETTE Crab · Citrus · Caviar Ossetra

PLONGÉE Scallops · Jerusalem Artichoke · Winter Truffle

PETIT BATEAU Red Mullet · Vadouvan · Fennel

VOLAILLE Quail · Root Vegetables · Sauce Suprême

COING Pollen · Honey · Quince

FLEUR DE CACAO Milk Chocolat · Vanilla · Pepper

4 course menu

Main course by choice PETIT BATEAU or VOLAILLE

and without FLEUR DE CACAO

The menu is exemplary and varies according to the daily market offer.

2017	Grüner Veltliner Federspiel, Late Release, Nikolaihof, Wachau, Austria
2020	Chassagne-Montrachet, Thomas Morey, Burgundy, France
2014	Pinot Gris 'Rotenberg', Domaine Zind Humbrecht, Elsass, France
2011	Savigny-Les-Beaune 1er Cru 'Les Vergelesses', Simon Bize, Burgundy, France
2021	Rieslaner Auslese, Klaus Peter Keller, Rheinhessen, Germany
2006	Il Passito, Corzano e Paterno, Tuscany, Italy

RARITIES FROM OUR WINE CELLAR

0,1 l

2017	Bourgogne Aligoté, Domaine D'Auvenay, Burgundy, France	300
2017	Corton-Charlemagne Grand Cru, Louis Jadot, Burgundy, France	90
2017	Condrieu 'Coteau du Vernon', Georges Vernay, Rhône, France	55
2009	Échezeaux Grand Cru, Domaine Jean Grivot, Burgundy, France	100
2002	Riesling Eiswein 'Graacher Himmelreich', J.J. Prüm, Mosel, Germany	100
	40 years old, White Port, Kopke, Porto, Portugal	50

All prices include VAT.

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