

4/6

150 / 200

LOBSTERRED

SOUS BOIS Cèpe · Hazelnut · Sherry vinegar

GALETTE Crab · Citrus · Sorrel

PETIT BATEAU Monkfish · Mussel · Pumpkin

VOLAILLE Pigeon · Cime di rapa · Berries

FIGUIER Fig · Fig leaves · Pepper

MILLE FEUILLE Apple · Muscovado · Puff Pastry

4 course menu

Main course by choice PETIT BATEAU or VOLAILLE

DESSERT to choose

2022	Bourgogne Aligoté, Remi Jobard, Burgundy, France
2018	Riesling 'Heerkretz' GG, Wagner-Stempel, Rheinhessen, Germany
2022	Chassagne-Montrachet, Thomas Morey, Burgundy, France
2015	Côte-Rôtie 'Blonde du Seigneur', Georges Vernay, Rhône, France
2017	Vouvray 'Le Mont' Moëlleux, Domaine Huet, Loire, France
2017	Sauvignon Blanc BA.T, Tement, Südsteiermark, Austria

RARITIES FROM OUR WINE CELLAR

0,1 l

2020	'Noels de Montbenault', Richard Leroy, Loire, France	45
2018	Riesling 'Morstein', Klaus Peter Keller, Rheinhessen, Germany	75
2019	Chassagne-Montrachet 'Les Caillerets', 1er Cru, Colin-Morey, Burgundy, France	120
2015	Côte-Rôtie 'Bourasseau', Yves Cuilleron, Rhône, France	70
1985	Vouvray 'Le Mont' demi-sec, Moëlleux, Domaine Huet, Loire, France	60
1999	Tokaji Aszú 6 Puttonyos, Királyudvar, Tokaj, Ungarn	70

NON ALCOHOLIC PAIRING by the glass

60 / 90

Selected by our bar and sommellerie Team

All prices include VAT.

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