

4/6

150 / 200

LOBSTERRED

GALETTE Crab · Citrus · Sorrel

ENCRE Squid · Lardo · Artichoke

PETIT BATEAU Monkfish · Mussel · Pumpkin

VOLAILLE Pigeon · Cime di rapa · Berries

MILLE FEUILLE Apple · Muscovado · Puff Pastry

FLEUR DE CACAO Chocolate · Vanilla · Pepper

4 course menu

Main course by choice PETIT BATEAU or VOLAILLE

DESSERT to choose

2020	Riesling 'Scharzhofberg' GG, Van Volxem, Mosel, Germany
2021	Xarel-lo 'Improvisacio', Enric Soler, Penedes, Spain
2022	Mâcon 'Clos des Charmes', Eric Forest, Burgundy, France
2014	Côte-Rôtie 'Madinière', Yves Cuilleron, Rhône, France
2017	Sauvignon Blanc BA.T, Tement, Südsteiermark, Austria
2006	'Il Passito di Corzano', Corzano e Paterno, Toscana, Italy

RARITIES FROM OUR WINE CELLAR

0,1 l

2018	Riesling 'Morstein', Klaus Peter Keller, Rheinhessen, Germany, France	75
2020	Chablis Grand Cru 'Les Preuses', Vincent Dauvissat, Burgundy, France	60
2019	Chassagne-Montrachet 'Les Caillerets', 1er Cru, Colin-Morey, Burgundy, France	120
2015	Côte-Rôtie 'Bourasseau', Yves Cuilleron, Rhône, France	70
1999	Tokaji Aszū 6 Puttonyos, Királyudvar, Tokaj, Hungary	70
2006	Château D'Yquem, Sauternes, Bordeaux, Frankreich	200

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.