

4/6

150 / 200

LOBSTERRED

PLONGEE Scallop · Black Truffle · Artichoke

GALETTE Crab · Citrus · Sorrel

PETIT BATEAU Pikeperch · Mussel · Pumpkin

VOLAILLE Pigeon · Cime di rapa · Berries

PÉTALE Baba · Buddha Hand · Tonkabean

FLEUR DE CACAO Chocolate · Vanilla · Pepper

4 course menu

Main course by choice PETIT BATEAU or VOLAILLE

DESSERT to choose

2022	'Granite', Domaine de L'Ecu, Loire, Frankreich
2019	Riesling 'Westhofener', Weingut Wittmann, Rheinhessen, Germany
2021	Chassagne-Montrachet, Jean Chartron, Burgundy, France
2014	Saint Joseph 'Terres d'Encre', Georges Vernay, Rhône, France
2022	Riesling Spätlese 'Marienburg', Clemens Busch, Mosel, Germany
2006	'Il Passito di Corzano', Corzano e Paterno, Toscana, Italy

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, France	75
2019	Chassagne-Montrachet 'Les Caillerets', 1er Cru, Colin-Morey, Burgundy, France	120
2015	Côte-Rôtie 'Bourasseau', Yves Cuilleron, Rhône, France	70
2002	Riesling Eiswein 'Graacher Himmelreich', J.J. Prüm, Mosel, Germany	100
2006	Château D'Yquem, Sauternes, Bordeaux, France	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.