

degustation

WINE TASTING

MENU

Sourdough bread

Canape

Sunchoke foam | Hazelnut ice cream | Truffle

Almond cold soup | Carob crumble | Raisins | Grape sorbet | Tuille

Red shrimp tartare | Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

Lobster | Scallops mousseline | Zucchini | Lobster bouillon

Sundried tomato waffle | Lobster mousse

Wagyu striploin | Carrot puree | Panna cotta with carrot & horseradish

Beef tosazu | Foie Gras

Pre dessert

Coffee parfait | Hazelnuts | Caramel | Chocolate sauce

Mignardise

490€ per person





CHAMPAGNE TASTING

MENU

Sourdough bread

Canape

Sunchoke foam | Hazelnut ice cream | Truffle

Almond cold soup | Carob crumble | Raisins | Grape sorbet | Tuille

Oyster | Pickled Grapes | Fennel | Lime

Red shrimp tartare | Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

Langoustine | Ramson emulsion | Lemon | Caviar | Sabayon | Bao bun

Lobster | Scallops mousseline | Zucchini | Lobster bouillon

Sundried tomato waffle | Lobster mousse

Wagyu striploin | Carrot puree | Panna cotta with carrot & horseradish
Beef tosazu | Foie Gras

Pre Dessert

Lemon tart | Poached pear | Almond

Coffee parfait | Hazelnut | Caramel | Chocolate sauce

Mignardise

600€ per person



L