

COLLECTION MENU

Fall 2018

580 €

2007 - Champagne - Laurent Perrier - Millésimé

2014 - Pouilly-Fumé

Les Champs des Billons - Michel Redde

2011 - Puligny-Montrachet 1er cru

Les Champs-Gain - F. Carillon

2013 - Châteauneuf-du-Pape

Château de Beaucastel

2016 - Poiré - Granit - Eric Bordelet

2004 - Sauternes 1er cru classé

Château Sigalas Rabaud

Fresh goat cheese and sorrel crispy “amuse-bouche”

Vegetables cooked in salted crust

Langoustine from Scotland, fennel/lemon

Fillet of John Dory, squash and farmed mussels

Chicken from Culoiseau farm,
girolles and celeriac

Cheeses

Crispy coconut, pineapple, avocado-mint

Delicacies