



# CHAMPAGNE

## MENU

Sourdough Bread & Butter

Canapes

Tomato bavarois | Strawberry | Tomato dashi | Celery sorbet | Tuille

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

King crab | Passion fruit | Cucumber | Gin | Fennel

Langoustine | Ramson emulsion | Lemon | Caviar | Sabayon | Pani puri

Lobster | Scallops | Zucchini | Lobster bouillon | Lobster roll

Wagyu striploin | Potato cream | Comte cheese | Parsley  
Veal cheek | Thyme sabayon

Pre Dessert

Dessert

Strawberry | Lemongrass patisserie | Raspberry | Meringue | Cheese sorbet

Vanilla parfait | Caramel | Praline | Hazelnut ice cream

Mignardises

*600€ per person*



# WINE TASTING MENU

## Bread

(served with butter & our charcuterie)

## Canape

Tomato bavarois | Strawberry | Tomato dashi | Celery sorbet | Tuille

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

Squid | Pancetta affumicata sauce | Black garlic | Truffle | Kafir lime

Lobster | Scallops | Zucchini | Lobster bouillon | Lobster roll | Jalapeno

Wagyu striploin | Potato cream | Comte cheese | Parsley

Veal cheek | Thyme sabayon

## Pre dessert

Vanilla parfait | Caramel | Praline | Hazelnut ice cream

## Mignardise

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Wine Tasting Menu: 490€ per person





