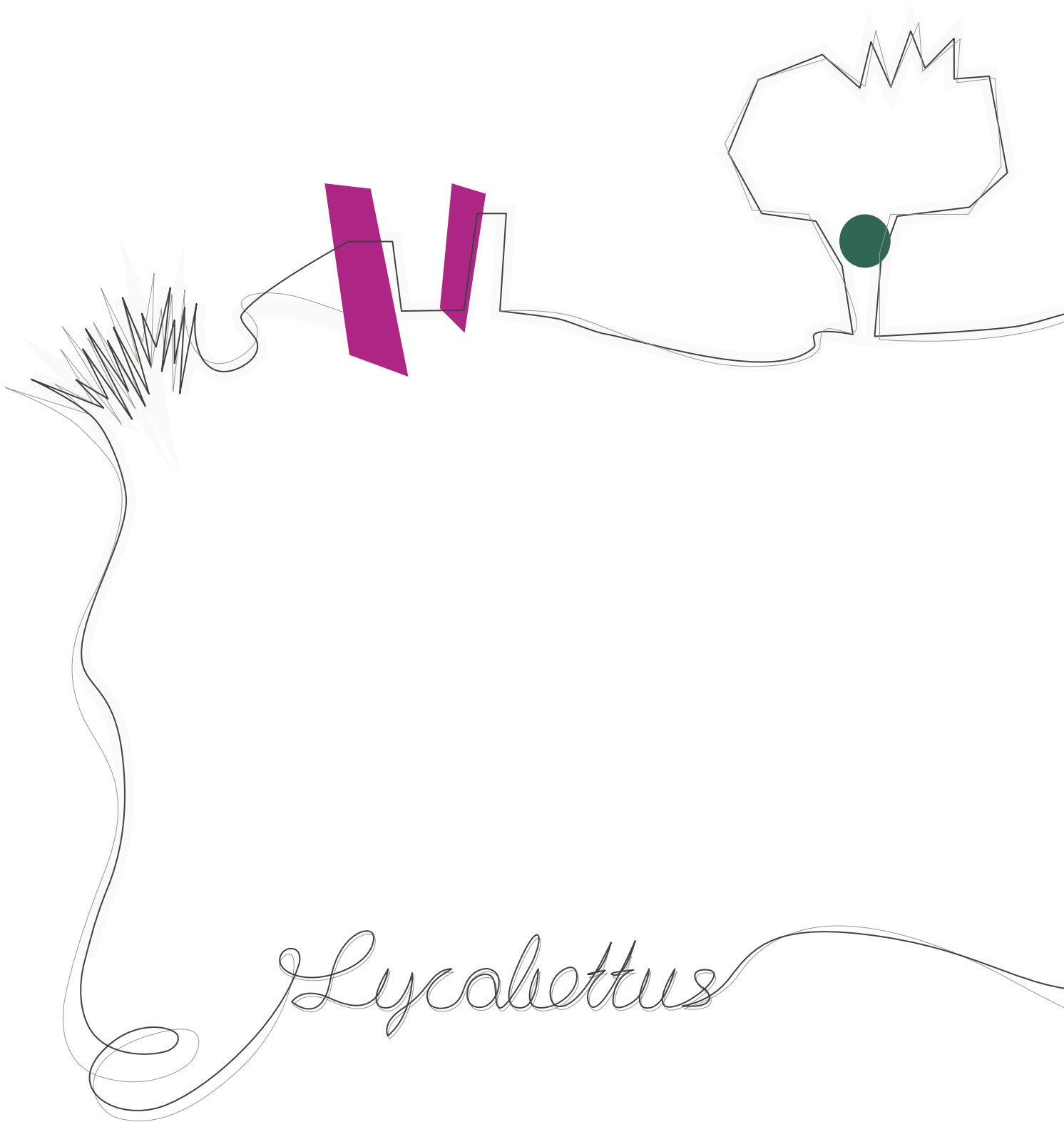






# CHAMPAGNE

## MENU

### Bread

*(Served with butter & our selection of condiments)*

### Canapé

### Tomato soup

Tomato sorbet | Cherry tomatoes | Tomato dashi

### Red shrimp tartare

Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

### Scallops

Vadouvan velouté | Carrot purée | Peas | Salicorn

### Langoustine

Ramson emulsion | Lemon | Caviar | Americaine sauce | Pani puri

### Lobster

Carrot purée with Bergamot | Lemon purée | Lobster butter sauce  
Bomba rice | Sobrassada | Saffron sabayon

### Wagyu striploin

Baba ganoush | Smoked miso | Beef jus  
Wagyu beef tartare | Potato rosti | Caviar

### Pre-dessert

### Vanilla parfait

Caramel | Praline | Hazelnut ice cream

### Pineapple

Citrus cream | Pineapple confit | Coconut | Spices

### Mignardises

600€ per person



# WINE TASTING

## MENU

### Bread

*(Served with butter & our selection of condiments)*

### Canapé

### Tomato soup

Tomato sorbet | Cherry tomatoes | Tomato dashi

### Red shrimp tartare

Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

### Squid

Red mullet sauce | Lardo di Colonata | Espelette pepper | Caviar | Shellfish sabayon

### Lobster

Carrot purée with Bergamot | Lemon purée | Lobster butter sauce  
Bomba rice | Sobrassada | Saffron sabayon

### Wagyu striploin

Baba ganoush | Smoked miso | Beef jus | Wagyu beef tartare  
Potato rosti | Caviar

### Pre-dessert

### Vanilla parfait

Caramel | Praline | Hazelnut ice cream

### Mignardises

Wine Tasting Menu: 490€ per person



