

COLLECTION MENU

Spring 2017

580 €

2015 - Sancerre - Grand Chemarin
Vincent Pinard

2005 - Chassagne-Montrachet 1er cru - Les Chaumées
Domaine Michel Niellon

2008 - Saint-Emilion grand cru - Château Chérubin

2015 - Poiré - Granit - Eric Bordelet

2012 - Rivesaltes - Ambré - Mas Delmas

Vegetables cooked in salted crust

Green asparagus from Piolenc, almond cream,
Comté 'embers'

Brittany lobster, sea potatoes

Chicken from Culoiseau farm,
morel mushrooms and wild garlic

Cheeses

Grapefruit, refreshing aloe vera