



## Le Grain Noble

### **1945 vintage interpretation**

Scallops soufflé, pistachio and black truffle

\*\*\*

### **"The Glenturret" barrel ageing**

Mushrooms from South Gironde, and peanuts.

\*\*\*

### **Grape seeds**

Candied hake, bergamot and elderflower.

\*\*\*

### **The vine shoot**

Mallard duck marinated in Sauternes, morello cherry and chestnut.

\*\*\*

### **Awakening of the Sauternes**

Blackcurrants and blackberries from Landes, Sambirano chocolate.

or

### **Souvenir from Proust**

Elixir of apples with Lafaurie Peyraguey,  
Cider and savory.

220 € TTC: 4 courses including dessert

260 € TTC: complete menu

A selection of seasonal cheese will be suggested during the meal for extra 30 €





## Le Terroir du Sauternais

### **Gold from Lafaurie-Peyraguey**

Butternut, pecan nuts and kumquat.

\*\*\*

### **The grave and clay**

Range of root parsley, pear and verjus.

\*\*\*

### **Clay Limestone terroir**

Monalisa potatoes, cumin and white truffle.

\*\*\*

### **Sandy soil**

Smoked green wheat, citron and Gin and Sauternes-infused egg.

\*\*\*

### **Sauternes infusion**

Carrot flavours with Sauternes, white gold and tagète.

205 € TTC: 4 courses including dessert

240 € TTC: complete menu

A selection of seasonal cheese will be suggested during the meal for extra 30 €

