



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

Rose of the grapes

Pineapple petals, Sauternes meringue and kefir.

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 black 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 €

