



Le Grain Noble

Interpretation of 2011 vintage:
Langoustines, kalamansi and polen.

Grape seed:
Candied hake, bergamot and elderflower

2023 harvest :
White thine asparagus, vadouvan and kumquat.

Sauternes vine shoot :
Veal chop, artichoke and yuzu algae.

Awakening of the Sauternes
Sao Palmé chocolate, jasmine and white tea.

Or

Sauternes infusion:
Carrot flavours with Sauternes, white gold and tagète.

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

The vine shoot:

Red beetroot, meadowsweet and goat.

The grave and clay:

Range of colored chards, rhubarb and verjuice.

Clay Limestone terroir

Monalisa potatoes, cumin and leek.

Sandy soil:

Acquerello rice, fava bean and Sauternes infused egg.

Rose of the grapes :

Pineapple petals, Sauternes meringue and Kéfir

205 € TTC: 4 courses including dessert

240 € TTC: complete menu

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

