

Le Grain Noble

Interprétation of vintage 1945 :

King crab, clementine and butternut.

Grape seed:

Candied hake, bergamot and Elderflower.

Aged Sauternes :

Landes mushrooms, steamed bread and woodruff.

The vine shoot :

Crispy guinea fowl, smoked chestnut and garam masala.

The wooden Sauternes :

Fortunato chocolate, peanuts and verjus.

Or

Interprétation of vintage 1929 :

Sweet potato candied in Sauternes,
apples variation with black tea.

165 € TTC: 3 courses including dessert

220 € TTC: 4 courses including dessert

260 € TTC: complete menu

A selection of seasonal cheese will be proposed to you during the meal
for 30 € extra

Le Terroir du Sauternais

The mulching:

Pumpkin, pecan nuts and quince.

The grave and clay:

Range of parsnip, Rocha pear and verjus.

Clay Limestone terroir:

Monalisa potatoes, Cumin and leeks.

Sandy soil:

Acquerello rice, broccoli and egg gin « Aberturret ».

Délice of our 1^{er} Cru :

Sauternes and citrus soufflé.

165 € TTC: 3 courses including dessert

205 € TTC: 4 courses including dessert

240 € TTC: complete menu

A selection of seasonal cheese will be proposed to you during the meal for
30 € extra

