

## The black truffle

### **The Interpretation of vintage 2011 :**

Scalops, whisky and verjus.

100 €

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### **The Vine shoot :**

Bazas beef tartare, comté cheese and poached egg.

85 €

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### **The Aged Sauternes :**

Breton's lobster, chestnuts and fregola sarda.

120 €

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### **The vine row:**

Sweetbreads, coffee and liquorice.

130 €

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### **Délice of our 1<sup>er</sup> Cru :**

Haselnut and buckwheat soufflé with Sauternes.

45€

A la carte or complète menu 420 € TTC