

Le Grain Noble

Quintessence of Lafaurie

Turbot, wild fenel and dressing with Sauternes

Grape seed

Candied hake, bergamot and Elderflower

From Alsace to Sauternes

Marmande tomatoes, stracciatella and
oregano blossom

The wine lees of Sauternes

Roasted Brannens pigeon, colourful beans and
verbena.

The herbaceous of the Ciron

Fortunato chocolate, fresh herbs and lime

Or

From tree to the vine

Gala Apple with Sauternes Tatin style,
quince and black sesame.

165€ TTC 3 courses including dessert

220€ TTC 4 courses including dessert

260€ TTC: complete menu

A selection of seasonal cheese for 30 € extra

Le Terroir du Sauternais

Quintessence of Sauternes

Cucumber tartare and daikon radish

The grave and clay

Range of coloured beans, piquillos and verbena

Clay Limestone terroir

Monalisa potatoes, cumin and leeks

Sandy soil

« Beluga » lentils, celeriac and flowers tome cheese

Délice of our 1er 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 for 30 € extra