

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.

From the beehive to the vine

Strawberry with Landes pine,
Honey and rhubarb

Or

The herbaceous of the Ciron

Fortunato chocolate, fresh herbs and lime

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 verbenas

Clay Limestone terroir

Monalisa potatoes, cumin and leeks

Sandy soil

« Beluga » lentils, celeriac and flowers tomato 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