

Promenade sauternaise

(only for lunch)

The limestone of Sauternes:

Parsnip with tonka bean, pear and Granny Smith apple.

The interpretation of the 1999 vintage:

Pike-perch pithiviers with mushrooms, cabbage and Breton curry.

The old Sauternes:

Hukambi chocolate, rice cloud and Sauternes.

59 € TTC complete menu

*A selection of 3 seasonal cheeses will be suggested to you during
your meal 16 € TTC*

With the wine pairing:

2 glasses of wine 28 €

3 glasses of wine 38 €

Le Grain Noble

(only for dinner)

Lafaurie quintessence:

Turbot, wild fenel and dressing with Sauternes

Grape seed:

Candied hake, bergamot and Elderflower

From Médoc to the South of Gironde:

Porcini mushrooms, Sauternes elixir, and Pedro
Ximénez

The wine lees of Sauternes:

Milk-fed veal chop, butternut, and Tonka bean

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.

220€ TTC 4 courses including dessert

260€ TTC: complete menu

A selection of seasonal cheese for 30 € extra

Le Terroir du Sauternais

(only for dinner)

Quintessence of Sauternes

Cucumber tartare and daikon radish

The grave and clay

Range of parsnip, mushrooms, and black shallot.

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

205€ TTC: 4 courses including dessert

240€ TTC: complete menu

A selection of seasonal cheese for 30 € extra