

New Year's Eve menu

Cocktail:

Sparkling Sauternes.

The signature course:

Cauliflower mousse, caviar and vodka Beluga sauce.

2015 vintage interpretation:

Goose foie gras, citrus and royal curry.

Alsace, Riesling, Cuvée Frédéric Emile,

Domaine Trimbach 2010.

Sauternes verjuice:

Blue lobster, butternut gnocchi and saffron.

Sauternes, 1^{er} Grand Cru Classé en 1855,

Château Lafaurie-Peyraguey 1999.

The Vine Shoot:

Wagyu marinated in Sauternes, mushrooms and parsnip.

Gevrey-Chambertin, Ostréa, Domaine Trapet 2014

Champagne Bollinger, Special Cuvée, brut rosé

Maître Antony's cheese:

Mont d'Or, wooden Sauternes and truffle.

Savennières, Bellevue, Patrick Baudouin 2015.

The Ciron fog:

White foam, blackcurrant and ginger.

The old Sauternes:

Victoria pineapple, Timut pepper and vanilla.

Champagne Bollinger, Special Cuvée, brut rosé.

545 € TTC complete menu with wine pairing