

Promenade sauternaise

(only for lunch)

Clay-gravel soil

Range of butternut, quince and elderflower

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)

2009 vintage interpretation

Scallops, smoked mussels and grapefruit

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

Jerusalem artichoke, grapefruit zest and smoked soy.

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