



Les signatures truffées

The vine shoot:

Bazas beef tartare, comté cheese.

75 €

Sauternes verjuice :

Blue lobster, butternut gnocchi and chestnut.

110€

Limestone clay soil:

Monalisa potato, cumin and leek.

65€

The vine leaf:

Sweetbreads, peanuts, celery.

115€

The 1913 vintage interpretation:

Pistachio soufflé, Sauternes and green shiso.

35€

À la carte

Or

195 € TTC: 3 courses including dessert

275 € TTC: 4 courses including dessert

345 € TTC: complete menu

*A selection of seasonal cheeses will be suggested to you
during your meal 30 € TTC*