



## Les signatures truffées

### **The vine shoot:**

Smoked Bazas beef, Comté, and slow-cooked egg.  
75 €

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### **Sauternes Verjus**

Blue lobster, beetroot gnocchi, kombu seaweed.  
€110

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### **Clay and Gravel Terroir**

Parsley root, mushrooms, black shallot.  
€65

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### **Vine Leaf**

Veal sweetbreads, peanut, celery.  
€115

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### **The 1913 vintage interpretation:**

Pistachio soufflé, Sauternes and green shiso.  
35€

The Chef will gladly accommodate vegetarian requests.

À la carte

Or

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*