

## Promenade sauternaise

*(only for lunch)*

### **Clay-gravel soil**

Range of butternut, quince and elderflower

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### **The interpretation of the 1999 vintage**

Pike-perch pithiviers with mushrooms, cabbage and Breton curry

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### **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)*

### **2010 vintage interpretation**

Green and white asparagus, carabineros prawn,  
Vadouvan spices

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### **Grape seed**

Candied hake, bergamot and elderflower

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### **Childhood memory**

Monalisa potatoes, cumin and vineyard leek

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### **Sauternes Wine Lees**

Glazed duck, heritage beetroots and Tasmanian  
pepper

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### **The herbaceous of the Ciron**

Fortunato chocolate, fresh herbs and lime

Or

### **From Orchard to Vine**

Gala apple with Sauternes, Tatin style and cider, black  
sesame

The chef will gladly accommodate vegetarian requests.

220€ TTC 4 courses including dessert

260€ TTC: complete menu

A selection of seasonal cheese for 30 € extra