

Promenade sauternaise

(only for lunch)

Clay-gravel soil

Range of asparagus white and green, grapefruit and tansy

The interpretation of the 1999 vintage

Pike-perch pithiviers with mushrooms, cabbage and Breton curry

From Landes to Ciron

Kiwi with Chartreuse, Granny Smith and cereals

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

Grape seed

Candied hake, bergamot and elderflower

Childhood memory

Monalisa potatoes, cumin and vineyard leek

Sauternes Wine Lees

Glazed duck, heritage beetroots and Tasmanian pepper

The herbaceous of the Ciron

Fortunato chocolate, fresh herbs and lime

Or

The edge of the Sauternes woods

Gariguettes strawberries, verbena and barberry

230 € TTC: 4 courses including dessert

270 € TTC: complete menu

A selection of seasonal cheese will be suggested for 30 € extra

Le Terroir du Sauternais

The sandy soil:

Green and white asparagus, kumquat, and vadouvan.

The limestone :

Range of peas, horseradish, and strawberry.

The clay :

Crapaudine beetroot, meadowsweet, and yogurt.

The clay-limestone soil:

« Beluga » lentils , flower-rind tomme cheese, and Pedro Ximénez.

Délice of our 1^{er} Cru :

Sauternes soufflé, citrus and grapes.

185€ TTC : 3 courses including dessert (only for lunch except on Sundays)

205€ TTC : 4 courses including dessert

245 € TTC : complete menu

A selection of seasonal cheese will be suggested for 30 € extra