

Le Grain Noble

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

195€ TTC : 3 courses including dessert (only for lunch except on Sundays)

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