

Le Grain Noble

2015 vintage interpretation

Colorful tomatoes, vanilla and stracciatella

Grape Seed

Candied hake, bergamot and elderflower

The Vine Shoot

Smoked blue lobster, verbena, and kombu

The Sauternes Wine Lees

Pigeon in a cereal crust, piquillo peppers, and black garlic

The Sauternes verjuice

Sao Palme chocolate with buckwheat and Sauternes elixir

Or

The Sauternes Orchard

Peach on the palate, with walnut and jasmine blossom

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 clay

Crapaudine beetroot, meadowsweet, and yogurt.

The limestone

Range of peas, horseradish, and strawberry.

A Return to Childhood

Monalisa potatoes, cumin, and vineyard leeks.

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