

## COLLECTION MENU

Spring 2017

580 €

2006 - Champagne - Laurent-Perrier - Millésimé

2014 - Châteauneuf-du-Pape - Mas Saint-Louis  
Louis Geniest

2005 - Chassagne-Montrachet 1er cru - Les Chaumées  
Domaine Michel Niellon

2008 - Saint-Emilion grand cru - Château Chérubin  
10 years - Tawny Port - Taylor's

*Vegetables cooked in salted crust*

Green asparagus from Piolenc, almond cream,  
Comté 'embers'

Brittany lobster, sea potatoes

Chicken from Culoiseau farm,  
morel mushrooms and wild garlic

Cheeses

Grapefruit, refreshing aloe vera