

*Menu inspired by Pierre Gagnaire,
Created and realized by Sébastien Morellon,
Chef of Maison Belle Epoque.*

Perrier-Jouët Blanc de Blancs Non Vintage

Turner crab meat, cauliflower tops and spinach.

Oscietra caviar and grey shrimp:

Belle-de-Fontenay chantilly, kombu seaweed gelée.

Forest consommé: wild mushrooms, grapes, pumpkin gnocchis.

Perrier-Jouët Belle Epoque Blanc de Blancs 2014

*Roasted large langoustine, glazed with orange suc perfumed with turmeric,
green lentils from Le Puy.*

Perrier-Jouët Belle Epoque Brut 2015

*Braised turbot escalope in a saffron and mussel cream,
spring onions, kohlrabi, carrot tops cooked en papillotte style.*

Perrier-Jouët Belle Epoque Rosé 2014

*Whole roasted rack of lamb with aromatics,
green viennoise, grilled leek.*

Venere black rice with a Corinthe condiment.

*Compotée of autumnal fruits tulipe,
dice of liquorice parfait,
coffee mousse.*

*Cocoa sablé, almond cream, Cuban leaf,
caramelized hazelnut, sea salt caramel.*

Please, drink responsibly.