

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

Perrier-Jouët Blanc de Blancs

*Scallop corolla seared for a few moments in the oven,
clementine syrup with fresh butter, royal gala apple and salsify with apple juice.
Sabayon made with Perrier-Jouët Blanc de Blancs champagne.*

Perrier-Jouët Belle Epoque Blanc de Blancs 2014

*Shortbread tart covered with white chocolate, pink mushrooms,
almond milk foam;
green parmesan cream with squid,
Jerusalem artichokes with caramelized hazelnuts.*

Perrier-Jouët Belle Epoque Brut 2015

*Cabbage stuffed with Melanosporum truffle and duck foie gras,
large roasted langoustine,
shellfish jus with sweet potato.*

Perrier-Jouët Belle Epoque Rosé 2014

*Heart of beef fillet with Oscietra caviar, red endive.
Lightly smoked potato mousseline, lemon veil;
Perrier-Jouët Rosé champagne granité with hibiscus.*

*Chestnut dessert perfumed with Melanosporum truffle,
refreshed with blackcurrant gelée.
Citrus marmalade.*

Please, drink responsibly.