



— MAISON —
BELLE EPOQUE

- Menu created and realized by Sébastien Morellon,
Chef of Maison Belle Epoque -

- **PERRIER-JOUËT BLANC DE BLANCS** -

Oscietra caviar cream, radish, broccoli.
Shrimp gelée, razors, cockle, dog cockle.
Forest consommé, caramelized almond, caper.
Red foie gras dice.

- **PERRIER-JOUËT BELLE EPOQUE BLANC DE BLANCS 2012** -

Scallops from Erquy,
poached Thai grapefruit in tumeric butter.
Félicia salad.

Pumpkin gnocchis,
onion and parmesan cream, Alba white truffle.

- **PERRIER-JOUËT BELLE EPOQUE 2014** -

Turbot roasted on the bone,
baby spinach, ivory sauce.

Poularde from Bresse.
Supreme roasted on the chest, cut, coated with lemon juice.
Thigh fat and root vegetables in gelée,
endive salad with walnut oil.

- **PERRIER-JOUËT BELLE EPOQUE ROSÉ 2013** -

Vacherin whipped cream, reduction of grape juice.
Old Comté cheese, quince paste, lamb's lettuce.

Pomegranate iced parfait, gavotte.
Alba white truffle panna-cotta.
Candied chestnut, aged balsamic deglazed caramel.