



— MAISON —
BELLE EPOQUE

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

- **PERRIER-JOUËT BLANC DE BLANCS** -

Crab meat, gambero rosso with yuzu,
green shiso, fried Enoki mushrooms.
Bisque with Perrier-Jouët Blanc de Blancs.

- **PERRIER-JOUËT BELLE EPOQUE BLANC DE BLANCS 2014** -

Crispy scallops, tarragon and parsnip paste,
endives leaves, yellow mango brunoise.
Scallop biscuit, mussels perfumed with lemongrass.

- **PERRIER-JOUËT BELLE EPOQUE 2015** -

Truffled Jerusalem artichoke velouté, 67° C poached egg,
celeriac and pumpkin tagliatelle.
Seasonal flowers.

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

Leg of lamb Return from India,
castelfranco, caramelized salsify; quince paste and radicchio.
Pomme Macaire, chopped lamb's lettuce,
walnuts and roquefort cheese.

Chestnut and meringue velouté, blackberry sorbet, whipped cream.

Frosted clementine: saffron panna-cotta,
clementine segments with clementine juice,
Tahitian vanilla ice cream.