



— MAISON —
BELLE ÉPOQUE

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

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

Clarified consommé, orange pearl.
White asparagus and tarragon panna-cotta, hazelnut splinters.
Warmed tips, crab meat with Hollandaise sauce.

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

Turbot steak brushed with white mirin miso,
pommes de terre nouvelles;
Kombu broth with vintage soy.
Clams in gelée, fresh soy with smoked eel.

- **PERRIER-JOUËT BELLE ÉPOQUE 2015** -

Blue lobster roll perfumed with liquorice, turnips ;
baby spinach and nasturtium leaves.
Fresh morels with lobster bisque and peas.
Poached egg at 67° C gratiné with Comté cheese.

- **PERRIER-JOUËT BELLE ÉPOQUE ROSÉ 2013** -

Grilled wagyu beef fillet heart,
Sweet onion fondue with black garlic.
Young leeks with caviar.

- **PERRIER-JOUËT BELLE ÉPOQUE ROSÉ 2013** -

Mille-feuille brut.
Lemon and kirsch mousseline.
Strawberries : coated with a syrup, sorbet, rhubarb compote.

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Plum from Agen ravioli, apple gelée,
Fennel crystallized stems and pollen.