

SPRING MENU

with selected Perrier-Jouët cuvées

€ 80

AMUSE-BOUCHE

Crab tartelette
Yuzu gelée & combawa powder

STARTER

Marinated salmon, cucumber and almond cream
Lovage oil, brioche crisp & flowers from the garden
Perrier-Jouët Blason Rosé

MAIN COURSE

Local roasted chicken filet
Champagne “suprême” sauce, green asparagus & tarragon
Perrier-Jouët Grand Brut

DESSERT

Spring pavlova
*Fresh strawberries, elderflower mascarpone, meringue
& madeleine soaked in white tea*

MIGNARDISES

Financier infused with honey from the garden
hocolate

Service charge / Taxes included