



— MAISON —
BELLE ÉPOQUE

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

- **PERRIER-JOUËT BLANC DE BLANCS** -

Oscietra caviar : lemon gelée, cod dices, Mimosa spring onions.
Stracciatella velouté with Cremona mustard,
courgette with parmesan cheese, white peach.
Red tuna thick slice, Tonnato sauce.

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

Grilled red mullet, cuttlefish carpaccio,
artichoke, spinach, tomato heart.
Fennel consommé with agastache.

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

Line-caught seabass thin escalope with fresh coriander,
Shellfish marinière, young turnips with champagne.
New potatoes with black garlic.

- **PERRIER-JOUËT BELLE ÉPOQUE ROSÉ 2014** -

Pigeon rosé aiguillettes with spices,
carrot tops coated with carrot juice and argan oil.
Corn ice cream, frosted redcurrants, apricot coulis, grilled piquillos.

Pistachio panna-cotta, candied cherries, fresh almonds.
Chocolate tuile.
Berries.