

SUMMER MENU

paired with two Perrier-Jouët cuvées

€ 80

AMUSE-BOUCHE

Sun-dried tomato tartelette
flower-infused labneh, salmon roe & fennel pollen

STARTER

Marinated salmon ceviche
*cucumber leche de tigre,
pickled spring onions & oyster leaf*
Perrier-Jouët Blason Rosé

MAIN COURSE

Pollack in a veil of zucchini
corn & safran mousse, squash blossoms & hazelnuts
Perrier-Jouët Blanc de Blancs

DESSERT

Summer peach “Fontainebleau”
*white almond financier, fresh cheese mousse, peach “gelée”
infused with verveine peppercorns*

MIGNARDISES

Tax included

Two 14 cl glasses of Perrier-Jouët = 2.8 units of alcohol