

SPRING MENU

paired with three Perrier-Jouët cuvées

€120

AMUSE-BOUCHE

STARTERS

Confit salmon
daikon radish tagliatelle, buttermilk cream & seaweed tartare

Perrier-Jouët Blason Rosé

Ricotta ravioli
green peas, vanilla emulsion & sorrel

Perrier-Jouët Blanc de Blancs

MAIN COURSE

Roasted chicken & green asparagus
tea-infused burnt onion

Perrier-Jouët Grand Brut

DESSERT

Strawberries & cream
strawberry vinaigrette & elderflower vinegar gelée

MIGNARDISES

Tax included

Three 14 cl glasses of Perrier-Jouët = 4.2 units of alcohol



ALLERGENS

Amuse-bouche
cereals containing gluten, fish & milk

Confit salmon
fish, & milk

Ricotta ravioli
cereals containing gluten, eggs, fish, milk & soy

Roasted chicken & green asparagus
celery, cereals containing gluten, eggs & milk

Strawberries & lemon-infused cream
eggs & milk

UNIT OF ALCOHOL

The alcohol unit measures the amount of pure alcohol contained in a given volume of alcoholic beverage.

1 unit of alcohol = 10g of pure alcohol = 1 glass of standard alcohol

In France, the benchmark for alcohol consumption in adults, regardless of gender, has been established at 10 standard glasses of alcohol per week, maximum, without exceeding 2 standard glasses per day