

*Menu inspired by Pierre Gagnaire,
Created and realized by Sébastien Morellon,
Chef of Maison Belle Epoque.*

Perrier-Jouët Blanc de Blancs

Blue fish tartare with fiery olive oil, watermelon mousse, nasturtium leaves.

Stracciatella velouté, Otti tomato, parmesan leaf.

Oscietra caviar, squid ink sea gelée, fermented turnip daikon.

Perrier-Jouët Belle Epoque Blanc de Blancs 2017

Girolle mushrooms with blonds grapes, egg “Hervé This” ;

Chervil broth with young Comté cheese.

Perrier-Jouët Belle Epoque Brut 2016

Slide of crispy pollack, baby lettuce shots with cider vinegar.

Cocos de Paimpol with shellfish and wild seaweed from the Croisic coast.

Discovery Cuvée

Veal gnocchi, caper juice, grilled carrots.

Grilled langoustine with verbena, green bean salad, fresh almonds.

Perrier-Jouët Belle Epoque Rosé 2014

*Red fruits with red pepper candied in saffron,
parfait glazed with Tahitian vanilla*

*Baba bouchon with blackberry coulis,
apricot marmelade with liquorice.*

Please, drink responsibly.