

SUMMER MENU

paired with three Perrier-Jouët cuvées

€120

AMUSE-BOUCHE

STARTERS

Perrier-Jouët Blanc de Blancs

Yellow tomatoes & burrata gelée
yuzu infused tomato water & marigold flowers

Zucchini flowers filled with crab meat
almond milk & red currants

MAIN COURSE

Perrier-Jouët Blason Rosé

Roasted salmon, grilled cucumbers, juniper & sorrel
Japanese rice, trout roe & homemade seaweed furikake

DESSERT

Perrier-Jouët Grand Brut

Roasted peach “Millefeuille”
peach ganache & lime-infused caramel

MIGNARDISES

Tax included

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



ALLERGENS

Amuse-bouche
crustaceans, fish & milk

Yellow tomatoes & burrata gelée
milk

Zucchini flowers filled with crab meat
crustaceans & nuts

Roasted salmon
fish, milk, sesame seeds & soy

Japanese rice
fish & sesame seeds

Roasted peach “Millefeuille”
cereals containing gluten & 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