

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

Perrier-Jouët Blanc de blancs

*Roasted langoustine, cider reduction, buckwheat seeds,
Sweet onions with pears;
Raw langoustine, grapefruit with mirin;
Langoustine consommé, coriander ravioli, côte de romaine.*

Perrier-Jouët Belle Epoque Blanc de Blancs 2017

*Saint-Pierre white fish coated with orange and turmeric juice,
Roasted carrot, grated mimolette, red pepper.*

Perrier-Jouët Belle Epoque Brut 2016

*Egg Hervé This, ceps and roasted hazelnuts;
Forest sorbet, plums chutney.*

Discovery cuvée

*Poultry from Culoiseau grilled at the bichotan,
Artichoke mousseline and spinach shoots;
Poached foie gras, white beans bouillon with vadouvan spices,*

Discovery cuvée

Gâteau Belle-Époque

*Ice cream with vanilla from Madagascar,
Stewed mirabelles plums and caramel deglazed
with champagne Perrier-Jouët Grand Brut*