

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

Perrier-Jouët Blanc de Blancs

*Crispy scallop and sweet onions,
Scallop Priestley, melted endive with blond grapes,
Scallop carpaccio, salt flower, clementine and grapefruit.*

Perrier-Jouët Belle Epoque Blanc de Blancs 2017

*Yellow pollack, white miso and multicolored radishes,
potato mousseline and wild seaweeds.*

Perrier-Jouët Belle Epoque 2016

*Soft boiled egg, Périgueux sauce,
braised cabbage and corn salad.*

Perrier-Jouët Belle Epoque Florescence 2015

*Duck, orange bigarade,
braised pear and turnip,
mashed radicchio, hazelnut and date.*

Perrier-Jouët Belle Epoque Florescence 2015

*Black sesame ice cream, spiced plums with Cognac Martell,
vanilla custard sauce.*

*Champagne granita, pitaya gelling infusion,
candied kumquats and blood orange orange.*