

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

Perrier-Jouët Blanc de Blancs

*White asparagus cannelloni and kohlrabi,
beluga caviar cream with green lentils, crab mayonnaise;
razor clam toast, roasted cauliflower purée;
green asparagus consommé with tarragon and turnips.*

Perrier-Jouët Belle Epoque Blanc de Blancs 2018

*Sea bass, braised lettuce cream,
farmhouse cheddar, girolles, beans and green peas.*

Perrier-Jouët Belle Epoque 2016

*Poached egg, miso hollandaise sauce,
rice cake with golden grapes,
spinach shoots, raw celery stalk and fresh coriander.*

Perrier-Jouët Belle Epoque Rosé 2014

*Roasted veal chop with nigella and cumin,
tomatoes, mushrooms and candied lemons,
swiss chard and eggplant with black garlic.*

Perrier-Jouët Belle Epoque Rosé 2014

Rose Biscuit

*Sicilian pistachio frozen cream, amarena cherries,
caramel with balsamic vinegar.*