

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

Perrier-Jouët Blanc de Blancs

*Red mullet in jelly with fennel and star anise,
Shellfish in marinière style, baby leeks.
Duck foie gras and red pepper tart.*

Perrier-Jouët Belle Epoque Blanc de Blancs 2018

*Blue Lobster fricassee cooked with salty butter,
cocos de Paimpol and carrot.
Lobster rilette with tarragon, nasturtium leaves.
Lobster bisque with cognac Martell X.O.*

Perrier-Jouët Belle Epoque 2016

*Tomato and ricotta ravioli, mushroom;
Bouillon Zézette.*

Perrier-Jouët Belle Epoque Rosé 2014

*Pigeon and blackcurrant bigarade;
grilled seasonal fruits and vegetables;
artichoke purée, roasted hazelnuts*

Perrier-Jouët Belle Epoque Rosé 2014

*Raspberry frozen cream, fresh almonds
Red fruits infused into grapefruit juice, dulcify chocolate
Rosé champagne granita, apricot and praline*