

CELLIER BELLE EPOQUE MENU

Paired with three Perrier-Jouët cuvées

€ 130

Amuse-bouche
Zucchini and crab tartelette & mojo verde

Perrier-Jouët Blanc de Blancs

Tomato tartare, verbena-infused tomato water
& fennel flowers

Perrier-Jouët Blason Rosé

Smoked salmon, red currants & fig leaf oil

Perrier-Jouët Grand Brut

Monkfish medallion, ponzu beurre blanc
& glazed eggplant terrine
Japanese rice, shiso & sesame

Poached peaches, whey sorbet, orange blossom
& almond crumble

Mignardises

Tax included

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



ALLERGENS

Amuse-bouche
cereals containing gluten, crustaceans, eggs, milk & mustard

Tomato tartare
cereals containing gluten

Smoked salmon, red currants & fig leaf oil
fish

Monkfish medaillon
celery, cereals containing gluten, fish & milk

Japanese rice, shiso & sesame
sesame seeds

Poached peaches, whey sorbet
cereals containing gluten, milk & nuts

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