

MENU
Caviar & Champagne

pairing with Champagnes of Maison Pommery,
discover the exceptional vintages of a Maison
with a unique heritage

«À la royale» caviar tasting
Kristal, Maison Kaviari

Baeri Caviar & Langoustine
served raw, smoked cream, bergamot
and tasmanian pepper leaf
Pommery, Blanc de Noirs

Caviar Oscietra & leeks
seabream just marinated and nasturtium
creamy broth with ginger
Pommery, Blanc de Blancs

Kaluga Caviar & red Mullet and Malawi smoked tea
red algae and trout eggs
trumpet broth, kombu and burnt lemon paste
Pommery, Cuvée Louise Nature, 2006

**Schrenckii-Dauricus caviar
& Beef All'Herbe from Le Perche**
matured with Katsuobushi
béarnaise and celeriac chips
Pommery, Brut Apanage, 1874

wild Strawberries
baba with old rum and rooibos
savory and smoked vanilla cream
Pommery, Rosé Apanage

5-COURSE MENU (no drinks) · 300€
CHAMPAGNE POMMERY PARING · 200€

COMPLETE MENU FOOD & WINE · 500€

