

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 AllHerbe from Le Perche**  
matured with Katsuobushi  
béarnaise and celeriac chips  
Pommery, Brut Apanage, 1874

**Yellow wine Baba**  
chesnut ice cream, walnut praliné  
Pommery, Rosé Apanage

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

COMPLETE MENU FOOD & WINE · 500€

