

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 & Brill

Slow-cooked peas with shellfish
Pommery, Cuvée Louise, 2006

Beluga Caviar & Veal «feuille à feuille»

sea lettuce
spinachs with green coastal pepper
Pommery, Brut Apanage, 1874

Rhubarb

almond spread and meadowsweet
Wiri wiri chili
Pommery, Apanage Rosé

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

COMPLETE MENU FOOD & WINE • 500€



THE ABUSE OF ALCOHOL CAN HARM YOUR HEALTH,
CONSUME IN MODERATION.