

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, Apanage Blanc de blancs

Caviar Oscietra & leeks

seabream just marinated and nasturtium
creamy broth with ginger
Pommery, Cuvée Louise 2006

Kaluga Caviar & Brill

Slow-cooked peas with shellfish
Pommery, Apanage 1874 Blanc de blancs

Beluga Caviar & Veal "Feuille à Feuille"

Sea Lettuce, Samphire, Green Beans Lightly Sautéed
with Green Pepper from Côtes
Pommery, Apanage Blanc de noirs

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.