

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
Osciètré Prestige, Sturia

Kristal Kaviar Caviar & noa Cucumber
raw cuttlefish, lovage and green cardamom
Pommery, Apanage 1874, Blanc de Blancs

Primeur Caviar Sturia & Leeks
flame-seared line-caught maigre
frothy ginger broth
Pommery, Clos Pompadour, 2017

Kaluga Caviar & Langoustine
fish fumet finished with lemon oil, seaweed & bergamot
Pommery, Blanc de Noirs

Beluga Caviar
& Veal "Feuille à Feuille"
spinach with green pepper «des Côtes» and samphire
Pommery, Cuvée Louise 2006

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.