

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 & «exploded» scallop  
broth with the bards and citron cedrat butter  
Pommery, Cuvée Louise Nature, 2006

Schrenckii-Dauricus caviar  
& Beef  
matured with Katsubushi  
béarnaise and celeriac chips  
Pommery, Brut Apanage, 1874

Yellow wine Baba  
chestnut ice cream, walnut praliné  
Champagne Cocktail

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

COMPLETE MENU FOOD & WINE · 500€

