

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
& Veal «feuille à feuille»**
sea lettuce
swiss chard with green coastal pepper
Pommery, Brut Apanage, 1874

Yellow wine Baba
chesnut ice cream, walnut praliné
Champagne Cocktail

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

COMPLETE MENU FOOD & WINE · 500€

