

# Menu du Cuisinier



2022



## **Ceviche scallop | Crab salad | Granny Smith | Red curry**

Schlossgut Diel Nahestein Riesling, 2019 € 51,00 per bottle  
BattenfeldSpanier , Mölsheim Riesling, 2019 € 78,50 per bottle

## **Steak tartare veal | Pata Negra ham | Piccalilly | Egg yolk**

Les Héritiers du Comte Lafon, Mâcon Milly-Lamartine, 2018 € 60,00 per bottle  
Sylvain Pataille, Bourgogne Rouge, 2018 € 60,00 per bottle

## **Bouillabaisse | Rye wing | Mussels | Celery**

## **Grilled Sea Bass | Lobster mousseline | Choron sauce**

Esprit de Silène, Viognier, Grand Vin du Languedoc, 2020 € 41,50 per bottle  
Domaine de la Vieille Julienne, "lieu-dit Clavin", 2020 € 60,00 per bottle

## **Tournedos | Celeriac | Pommes Dauphine | Red port jus**

Château Durfort-Vivens, Cru Classé, Margaux, 2008 € 78,50 per bottle  
Château Beychevelle, Grand-Cru Classé, Saint-Julien, 2008 €120,00 per bottle

## **Cheese variety | Fig bread | Fruit syrup**

Château de Lauriga, Grenat de Rivesaltes, 2016 € 41,50 per bottle  
Bodegas Alvéar, Pedro Ximenez, Solera, 1927 € 45,00 per bottle

## **Chocolate cake | Seasonal fruit | Liquorice ice cream**

Domaine de Valcros, Banyuls Hors d'Age (500 ml) € 37,00 per bottle  
Château Gravas, Sauternes, 2018 (375 ml) € 51,00 per bottle

*The Cuisinier Menu consists of 3 (€62,00) to 7 (€91,00) courses, depending on your wishes. Our sommelier has included some wine-pairing suggestions.*

*He is also very happy to compose a suitable wine arrangement, tailor-made for your company!*

*Please find the total price of your dinner in the reservation overview.*

