



SOMMELIER'S MENU WITH WINE AND FOOD PAIRINGS

MONDAY APRIL 8TH TO SUNDAY APRIL 14TH

- LUNCH AND DINNER -

95€

(starter, main course, cheese, dessert + 3 glasses of wine)



CASSOLETTE WITH FRESH MORELS,
YELLOW WINE AND WALNUTS

Wine pairing "If Jura were told to me"

BAZAS BEEF STRIP STEAK WITH SHALLOTS

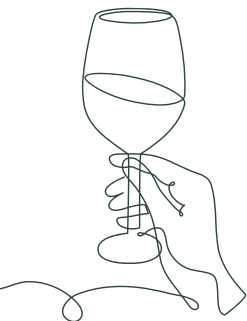
Wine pairing "Bordeau in an other way"



CHAOURCE AND HAZELNUT BREAD

Wine pairing "The champagne effervescence"

SOAKED VANILLA BABA BOUCHON WITH WHIPPED CREAM



 CHAMBARD 



SOMMELIER'S MENU WITH WINE AND FOOD PAIRINGS

MONDAY APRIL 15TH TO SUNDAY APRIL 21ST

- DÉJEUNER ET DÎNER -

95€

(starter, main course, cheese, dessert + 3 glasses of wine)



L'ŒUF EN MEURETTE

Wine pairing "Natural Burgundy"



THE OSSO BUCCO, SPAGHETTIS

Wine pairing "Die italiänische Dolce Vita"

MIMOLETTE AND WILD ROSE

*Wine pairing
"The Fascinating World of Orange Wines"*

SOAKED VANILLA BABA BOUCHON WITH WHIPPED CREAM



 CHAMBARD 



SOMMELIER'S MENU WITH WINE AND FOOD PAIRINGS

MONDAY APRIL 22ND TO SUNDAY APRIL 28TH

- LUNCH AND DINNER -

95€

(starter, main course, cheese, dessert + 3 glasses of wine)



CARP DUMPLINGS WITH NANTES BUTTER

Wine pairing "Along the Loire"



BRAISED PORK BELLY, CROZET AND CAPUCHIN GRATIN

Wine pairing "Mountain Crus"

EPOISSES, APPLE JAM WITH BEER

Matching glass "Hopped Adventures"

SOAKED VANILLA BABA BOUCHON WITH WHIPPED CREAM



 CHAMBARD 