



\$149 per person including wine matches

To Start

Aperitif - Louis Bouillot
Amuse-Bouche - Bisque Cappuccino

1st course

L'Aigo - Boulido, Fougasse aux olives (Provençale Soup)

2nd course

Ris de Veau à la Barigoule (Veal)
Wine match – Cotes Du Rhone 2014

3rd course

Crespeou, Mouclade charentaise (Seafood)
Wine match – Chanson Virre-Clesse 2011

4th course

Sorbet Le Trou Normand

5th course

Noisette d'agneau à la crème d'ail, Pomme Anna, Courgette farcies (Lamb)
Wine Match – Le Bourgogne Chanson Pinot Noir 2015

6th course

Cromesquis Fourme d'Ambert, carpacciode poire
Wine Match – Marc Bredif Vouvray 2016

7th course

Millefeuille
Wine Match - Gisselbrecht Muscat reserve 2013

8th course

Petit four
Éclair caramel, Beignets, Pate de fruits