



SOIRÉE CHAMPAGNE LAURENT PERRIER ET CAVIAR

Crab salad, radicchio, "caviar primeur" cream with balsamic vinegar

Blanc de Blancs Brut Nature

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Sea lettuce ravioli with langoustines, citrus consommé and 10-month-aged

oscietre caviar

Millésime 2015 en magnum

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Crispy potato gnocchi, cauliflower cream, champagne foam and "caviar oscietre

selection Mauro Colagreco"

Cuvée Grand Siècle Itération 23 en Magnum

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Braised monkfish tail, roasted beet, sea civet sauce with shellfish and "caviar origine"

Cuvée Alexandra 2012 en Magnum

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Champagne-flavored pear, creamy kombu and fresh herbs

Millésime 1997 en Magnum

270€

Including drinks

