

FIVE-COURSE MENU

Onion soup inspired by pot-au-feu
Vieux Comté crouton
Bone marrow candle

Saint-Joseph - Domaine Gonon 2022

Juniper-smoked beetroot,
horseradish cream and parsley oil

Bandol Rosé - Cuvée Nuance - Chateau Pibarnon 2020

Confit arctic char, spinach shoots
and pike roe sabayon

Chassagne-Montrachet - Domaine Thomas Morey 2023

Milk-fed veal
Crispy sweetbread with jerusalem artichoke
Whole roasted veal chop
Celeriac millefeuille, inspired by 'farcement'
Root vegetables baked in a moss crust

Auxey-Duresse 1er Cru - Bas de Duresses -
Domaine Potinet - Ampeau 1997

Our warm chocolate cake, cocoa sorbet
with fleur de sel

Maury - Charles Dupuy - Mas Amiel 2012

175

Food and wine pairing - 90
8cl per glass