

February 2019



NATURALNESS
menu upon request at lunch

Starter, main course & dessert
2 glasses of wine

210€

From the seasonal 'à la carte'*

Selection by Laurent Roucayrol, head sommelier

WHITE WINE

2005 Savennières ~ Clos de Saint-Yves ~ Domaine des Baumard

2013 Riesling – Burgreben – Bott-Geyl

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RED WINE

2014 Châteauneuf-du-Pape ~ Mas Saint-Louis ~ Louis Geniest

2012 Nuits-Saint-Georges ~ Gérard Julien – *servi en magnum*

**except recipe with caviar
Price includes service & VAT*