

MENU

4 SEQUENCES

Menu imagined by Victor Mercier

75€

White asparagus

Peanut condiment, greens, cream of asparagus with horseradish

Marinated mackerel

Kombu paste, Meyer lemon, smoked beef marrow dashi, radish and oxalis

Corn-fed chicken from Champagne

Chanterelle mushrooms, hollandaise sauce with chicory, praline, set gravy with hazelnut oil and wild garlic

Strawberries

Shiso, rice sorbet, sake jelly, Sichuan pepper and chilli oil

135€

Food & champagne pairings by Raimonds Tomsons

Tax included