

# MENU LUNCH

## Menu imagined by Victor Mercier

55€

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### *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

95€

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## Food & champagne pairings by Raimonds Tomsons

Tax included

# MENU

## 4 SEQUENCES

Menu imagined by Victor Mercier

75€

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*Peas and panna cotta*

with orange blossom, velvet crab caramel, lemon balm and lemon thyme

*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€

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Food & champagne pairings  
by Raimonds Tomsons

Tax included

# MENU

## 6 SEQUENCES

Menu imagined by Victor Mercier

115 €

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*Peas and panna cotta*

with orange blossom, velvet crab caramel, lemon balm and lemon thyme

*White asparagus*

Peanut condiment, greens, cream of asparagus with horseradish

*Marinated mackerel*

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

*Trout*

Grenobloise sauce with bergamot and garum, endives and orange paste

*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

210 €

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Food & champagne pairings  
by Raimonds Tomsons

Tax included