



SPRING TASTING MENU

[99]

CHAMPAGNE

Michel Arnould - Blanc de noir - Grand cru

TOMATO

Strawberry - basil - pepper

COCKTAIL PAIRING | VEGETINI

Absolut vodka - bell pepper - jalapeño shiso - cucumber

FRENCH TOAST

Pata Negra - truffle - shallot

COCKTAIL PAIRING | MA DONNA

Naked Malt - Pedro Ximénez - cynar - quince plum

SHORT RIB

smoked mousseline - crackling - chives

WINE PAIRING | SPATBURGUNDER BUNDSANDSTEIN

cherry fruits - powerfull but elegant

SPRING BERRIES

woodruff - coconut - kombucha

COFFEE & FRIANDISES

coffee/tea - pâte de fruit - frangipane



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