

WINE PAIRING

The wine pairings developed by our sommelier and our chef Raphaël reflect a collaboration that draws on local expertise and resources.

GASTRONOMIC EXPERIENCE

Exclusif : 500\$
Collection: 300\$
Discovery : 155\$
Essential: 115\$

PERSONALIZED MENU

Collection: 230\$
Discovery: 100 \$

WITHOUT ALCOOL

Live an extraordinary experience with
4 alcohol-free creations inspired
by the menu!

Total (4 glasses) - 75\$

COCKTAILS

DANS L'JUS*

London Dry Gin, mirin, celery, fres cilantro, lime 21.

MELON DU QUAI

Apéritif du Quai, mezcal, fresh watermelon, garden mint 22.

BEDZY*

Km12, apéritif Menaud, grapefruit dune pepper, maple 23.

VIEUX-ROCHER

Eau-De-Sève, Bénédictine, prunelles, absinthe 25.

CHAMPAGNE & TOMATE

Paul Dangin Carte Or, vodka infused with tomato 29.

| Most of our cocktails are available in a non-alcoholic version. Do not
hesitate to refer to your waiter. |

CHAMPAGNE by the glass

Paul Dangin & fils, Carte Or, Brut	30.
Ruinart, Brut	45.
Champagne Clandestin, Boréal, Brut Nature	50.
Laurent Perrier, Rosé Brut	55.
Bruno Paillard, Blanc de Blanc, Grand Cru, Extra Brut	85.
Dom Pérignon, Vintage 2013, Brut	110.
Laurent Perrier, Grand Siècle Itération N26, Brut	145.
Louis Roederer, Cristal brut 2015	180.

BEER LEFOL

Saison citron, 6.2%	14
Ale Riesling, 7.4%	14