

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 water 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
Champagne Clandestin, Boréal, Brut Nature	50
Egly-Ouriet, Les Prémices, Extra-Brut	55
Egly-Ouriet, Premier Cru, Vignes de Vignay, Brut	70
Larmandier-Bernier, Vieille Vigne du Levant, G.C 2014, Extra Brut	115
Laurent Perrier, Grand Siècle Itération N26, Brut	145
Louis Roederer, Cristal brut 2015	180

BEER

LEFOL

Saison citron, 6.2%	16
Ale Riesling, 7.4%	16