

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

LOVE LOUVE

Clarín, charcoal oil, shiso umeshu, black sesame 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

Bérêche & Fils, Brut Réserve	45
Laurent Perrier, Héritage, Brut	55
Laurent Perrier, Brut Rosé	60
Bruno Paillard, Blanc de Blancs, Grand cru, Brut	80
Bollinger, La Grande Année 2015, Brut	120
Dom Pérignon, Vintage 2015, Brut	130
Dom Pérignon, Vintage 2009, Brut Rosé	165
Louis Roederer, Cristal Brut 2015	185
Bollinger, RD, 2008, Extra Brut	210

BEER

LEFOL

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