

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

Heritage : 1 000\$
Exclusif : 500\$
Collection: 300\$
Discovery : 155\$
Essential: 115\$

PERSONALIZED MENU

Heritage : 785\$
Exclusive : 420\$
Collection: 250\$
Discovery: 115 \$

WITHOUT ALCOOL

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

HOUSE COCKTAILS

DANS L'JUS*

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

JARDIN DE GIVRE

Licor 43, violet cream, black cardamom, white chocolate 22

BEDZY*

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

LOVE LOUVE

Clarín, charcoal oil, shiso umeshu, black sesame 25

CHAMPAGNE & TOMATE

Paul Danguin Carte Or, vodka infused with tomato 29

SIGNATURE COCKTAILS

LA RETROUVAILLE

Togoushi Saké Cask, Taylor Fladgate, Abicot de Roussillon 55

NOTRE VIEUX CARRÉ

Arran 18, Bas-Armagnac 1974, Antica Fomula, Bénédictine, Peychaud Reserva 60

BLACKTAIL JACKRABBIT

Mezcal Baltazar Cruz, Amaro Trasparente, Bitter à la prune 70

CHAMPAGNE by the glass

Paul Danguin & Fils, Carte Or, Brut	35
Laurent Perrier, Héritage, Brut	50
Laurent Perrier, Brut Rosé	60
Frédéric Savart, L'Ouverture, Premier Cru, Brut	80
Taittinger, Comtes de Champagne, Blanc de Blanc, Brut	115
Bollinger, La Grande Année 2015, Brut	120
Dom Pérignon, Vintage 2015, Brut	130
Laurent Perrier, Grand Siècle, Itération N26, Brut	150
Dom Pérignon, Vintage 2009, Brut Rosé	165
Louis Roederer, Cristal, Brut	185

BEER

LEFOL

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