

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

L'ENRACINÉS*

London Dry Gin, white spruce, sea-buckthorn, linden honey 21

PETRICHOR

Mezcal, Skinós Mastiha, chokeberry and cherry vinegar shrub 22

BEDZY*

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

EN AVOIR OU PAS

Paul Dangiñ Carte Or, Arthémise absinthe, lemongrass, amaro 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 Dangiñ & Fils, Carte Or, Cuvée Laurie Raphaël, Brut 35

Laurent Perrier Rosé, Brut 60

Ruinart, Blanc de Blancs, Brut 75

Dom Pérignon, Vintage 2015, Brut 130

Krug, 173ième Édition, Brut 180

Louis Roederer, Cristal 2016, Brut 190

Krug, Vintage 2011 250

Louis Roederer, Cristal Rosé 2013, Brut 330

BEER

LEFOL

Blanche Sauvage, 6.9% 16

Bière de garde, 7% 16