

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

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

WITHOUT ALCOOL

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

HOUSE COCKTAILS

UN AIR DE PRINTEMPS

Gin KM12, Milla chamomile liquor, lavender, lemon 22

LIVING DEAD

Chartreuse, mezcal, Lillet et lime, absinthe rinse 23

SOLSTICE

Sotol, tomato water, strawberry, white balsamic, shiso 24

MAT U YU

Planteray Cut & Dry, pandan, lime, lait de banane, saline 26

CHAMPAGNE by the glass

Paul Dangiñ & Fils, Cuvée Laurie Raphaël, Brut	35
Pol Roger, Rosé, Brut	85
Bruno Paillard, Blanc de Noirs, Extra Brut	90
Deutz, William Deutz 2013, Brut	110
Dom Pérignon, 2015, Brut	130
Louis Roederer, Cristal 2015, Brut	185
Krug, Édition 173, Brut	215
Bollinger, R.D. 2008 , Extra Brut	235

BEER

LEFOL

Blanche Sauvage , 6.9%	16
Ale vinifiée Riesling, 7,4 %	16