

## 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\$

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## PERSONALIZED MENU

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

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## 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

## UN AIR DE PRINTEMPS

Gin KM12, Milla chamomile liquor, lavender, lemon 22

## LIVING DEAD

Chartreuse, mezcal, Lillet et lime, absinthe rinse 23

## EN AVOIR OU PAS

Paul Dangin 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, Psychaud Reserva 60

## BLACKTAIL JACKRABBIT

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

# CHAMPAGNE by the glass

Paul Dangin & Fils, Carte Or, Brut	35
Laurent-Perrier, Rosé, N. V	65
Piper-Heidsieck, Rare 2013, Brut	120
Laurent-Perrier, Grand siècle Itération 27	185
Louis Roederer, Cristal 2015, Brut	185
Krug, Édition 173, Brut	215
Krug, Vintage 2011	250

# BEER

## LEFOL

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