

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\$

WITHOUT ALCOOL

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

HOUSE COCKTAILS

UN AIR DE PRINTEMPS*

Violette gin, 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 Dangi & 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

Bollinger, R.D. 2008, Extra Brut 235

BEER

LEFOL

Blanche Sauvage, 6.9% 16

Ale vinifiée Riesling, 7,4 % 16