

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

Discovery : 150\$
Collection: 300\$
Exclusif : 500\$
Heritage : 1 000\$

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

HERENCIA

Clase Azul San Luis Potosí, Mandala Extra Añejo, Maleza Especia Mexicanas, Miracle Mile Chocolate Chili Bitters 85

CHAMPAGNE by the glass

Paul Dangin & Fils, Cuvée Laurie Raphaël, Brut	35
Laurent-Perrier, Héritage, Brut	55
Pol Roger, Rosé Vintage 2018, Brut	85
Bruno Paillard, Blanc de Noirs, Extra-Brut	90
Laurent-Perrier, Grand Siècle No.27, Brut	160
Louis Roederer, Cristal 2016, Brut	190

BEER

LEFOL

Grisette, 5,2%	13
Pale ale belge 2023, 7%	13
Ale Vinifiée Riesling, 7,4%	16