

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

NISIÁ

Mastic Tears, Muscat de Samos, yuzu 20

LIVING DEAD

Chartreuse, mezcal, Lillet et lime, absinthe rinse 23

MAT UYU

Planteray Cut & Dry, pandan, lime, banana milk, saline 26

HERENCIA

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

MOCKTAILS

SOLSTICE

Sotol, tomato water, strawberry, white balsamic, shiso 18

UN AIR DE PRINTEMPS

Violette gin, Milla chamomile liqueur, lavender, lemon 18

CHAMPAGNE

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

BEERS

LEFOL

Grisette, 5,2% 13

Pale ale belge 2023, 7% 13

Ale Vinifiée Riesling, 7,4% 16