

WINE PAIRING

The wine pairings developed by our sommelier and our chef Raphaël reflect a collaboration that draws on local expertise and resources.

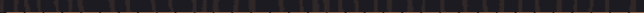
GASTRONOMIC EXPERIENCE

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

by Raphaël Gagnon

NISIÁ Mastic Tears, Samos, yuzu	20
BITTER END Rye whiskey, Bitter de Luxe Aperitivo, Cappelletti Amaro Sfumato	22
PARTI EN FUMÉE Scotch, Amaro Averna, RinQuinQuin and Turkish tobacco bitters	23
MAT UYU Planteray Cut & Dry, pandan, lime, banana milk, saline	24
HERENCIA Clase Azul San Luis Potosí, Mandala Extra Añejo, Maleza Especia Mexicanas, Miracle Mile Chocolate Chili Bitters	85

MOCKTAIL

IMPROMPTU Crabapple, Fin Soda Aperitivo Spritz, honey, egg white	18
MOCKTAIL DU MOMENT	20

CHAMPAGNE BY THE GLASS

Cuvée Laurie Raphaël, Paul Dangin & Fils	35
Héritage, Laurent-Perrier	55
Blanc de Noirs Grand Cru, Bruno Paillard	90
Le Rosé, Billecart-Salmon	100
Carat Blanc de Blancs, Edouard Brun	120
Cristal 2016, Louis Roederer	190

BEERS

La Grisette, 5,2%	16
Saison Épeautre, 6,5%	16
Pale ale belge 2023, 7%	16