



L'ÉCRIN

*A bespoke menu created around
your choice of wine*

5 Courses 215

7 Courses 265

4 Courses with White Truffle 325

Legendary Wine Pairing 550

*A unique journey combining History and wine icons
through 6 vineyards*

Non Alcoholic Pairing 135

*An exclusive experience to discover rare teas and coffees
as well as unforgettable creations.*

Boris Campanella | Matthieu Carlin |
Xavier Thuizat, Best Sommelier of France 2022

*Menu excluding beverage. Net price in euros, including taxes & service.
Please note that the house does not accept payments by checks.*

OUR PRODUCTS

Amberjack Fish

Porcini

Foie Gras & Fig

Spider Crab

Razor Clams & Shrimps

Cuttlefish

*Scalops**

Turbot

John Dory

Red Mullet

Blue Lobster

Wagyu Beef from Burgundy

*Veal from Chartreuse**

*Veal Sweetbread**

Mallard Duck

Venaison from Alsace

Royal Hare

Chocolate from Ghana & Mushroom

Victoria Pineapple

Three Vanillas

*Pear & Anise**

OUR PRODUCERS

Bernard Antony

Hervé Viaud

Les Filets d'Erquy

Maison Milleret

Valéry Mieral

Aquitania, Le Foie Gras de Jules

Rova Caviar, Le Caviar de Madagascar

Chocolaterie Robert



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