

## Stephanie Le Quellec

Langoustine, half roasted, vanilla, sarasin oil,  
blanc-manger

CHAMPAGNE PERRIER-JOUET GRAND BRUT

Farm egg, xeres vinegar marinated yolk,  
green asparagus, morel mushroom

CHAMPAGNE PERRIER-JOUET BELLE EPOQUE MILLESIME

John dory, “dugliere style”, white asparagus,  
orange blossom flavor

CHAMPAGNE PERRIER-JOUET BELLE EPOQUE MILLESIME

Veal fillet, simply roasted, homemade harissa,  
cauliflower in textures

CHAMPAGNE PERRIER-JOUET BLANSON ROSE

Wild strawberries, pavlova, fresh herbs  
cream and olive oil sorbet

CHAMPAGNE COCKTAIL

DINNER POWERED BY

