



## WINE PAIRING

55 €

### BUBBLES

Nv CHAMPAGNE GRAND CRU - Brut selection - G.H. Mumm

### WHITE ALSACE

2015 RIESLING - Roche Calcaire - Zind-Humbrecht

### RED BORDEAUX

2007 SAINT-EMILION GRAND CRU - Château Chérubin

### DESSERT WINE

2013 SAUTERNES - Petit Guiraud



*'On the same day, 1000 chefs around the globe will create a unique French dinner. Beyond a celebration of French cuisine, Goût de / Good France pays respect to today's cuisine: humanist, energetic, diverse, and relevant. Contributing Goût de / Good France chefs all share the same values: sharing, enjoying, and respecting good food and the planet.'*

Alain Ducasse

## DINNER MARCH 21<sup>ST</sup>, 2017

90 € EXCLUDING BEVERAGES

Crunchy vegetables, flying fish roe



Marinated gilt-head bream,  
beetroots and gold caviar



Seared line-caught sea bass on scales,  
green asparagus from Provence, cooking jus



Our famous Camembert



Mister Rech :  
hazelnut ice cream and hot chocolate sauce