

DEEP-SEA SCALLOP PETALS

matured Sologne caviar, sorrel jus, crispy garum

[Domaine Didier Dagueneau – Vin de France – Blanc Etc... – 2023](#)

NEW YEAR'S EVE DINNER
7-MOMENTS MENU €510

POULTRY BLOOD SAUSAGE

puffed sorghum, Vickie's black truffle, "Argilo" wine sauce

[Domaine Michel Bouzereau et Fils – Meursault – Les Grands Charrons – 2021](#)

GAMBERO ROSSO PRAWN

Pompadour potato, prawn paste with candied citron,
prawn head reduction with verbenas

[Domaine Yves & Mathilde Gangloff – Condrieu – 2022](#)

MONKFISH À L'ARMORICAINE "VERDE"

button mushroom, fennel, unripe tomato pulp

[Domaine de Vaccelli – Île de Beauté – Campo di Magna – 2021](#)

SQUASH BLOSSOM FROM BERRY

squash miso, roasted seed praline

[Domaine Sylvain Cathiard & Fils – Nuits-Saint-Georges – 2018](#)

WHISKY-AGED WAGYU BEEF FROM CHAMBORD

tuberous chervil, peaty jus

[Domaine Peyre Rose – Coteaux-du-Languedoc – Marlène N°3 – 2009](#)

SOUFFLÉ SHEEP'S MILK CHEESE CRÊPE

flambéed with Loire gin, herbs from our garden

[Domaine Ganevat – Antide – Savagnin – 84 mois d'élevage – 2018](#)

TANÉ GOLD KIWI

balm of Gilead, milky meringue

[Domaine Huet – Vouvray – Le Mont Moelleux – Première Trie – 2002](#)

FROZEN TANGELO

kumquat sorbet, citrus leaves

[Champagne Ulysse Collin – Les Pierrières – Base 2017 – 48 mois d'élevage](#)

FOOD & DRINK PAIRINGS
ONE GLASS PER SERVICE

PRESTIGE FOOD AND WINE PAIRING €320



CHRISTOPHE HAY