

MENUS

CHAMPAGNE CASTELNAU BRUT RÉSERVE, FRANCE

13,90 €/12 cl
87,00 €/75 cl

CODORNIU CLASICO BRUT CAVA, SPAIN

6 € (7,60 €)/12 cl
35,00 € (47,50 €)/75 cl

GRAND BRASSERIE MENU

Duck confit salad, honey roasted walnuts and port wine poached pear (L, G)
Barth Spätburgunder Rosé Trocken VDP. Gutswein, Germany 12,20 €/12 cl

Pikeperch Florentine poached in riesling, spinach, dill and lemon potatoes, sauce Mornay (L)
Arthur Metz Riesling, France 13,40 € /16 cl

Grand Marnier marinated fruits and mango-ginger sorbet (L, G)
Golser Wine Beerenauslese, Austria 11,90 €/8 cl

Two courses 35,00 € or three courses 45,00 €

GRAND CLASSICS MENU

Toast Skagen (L)

Louis Jadot Chablis, France 10,70 €/12 cl

Grilled entrecôte, béarnaise sauce, tomato and red onion salad, French fries (L, G)
Château du Trignon Côtes du Rhône Rouge, France 11,40 €/16 cl

Opera cake, gold dust and calvados ice cream (L)
Nivole Moscato d'Asti, Italy 10,70 €/ 8 cl

Two courses 42,00 € or three courses 53,00 €

GRAND VEGETARIAN MENU

Cream of asparagus soup (L, G)

Misty Cove Sauvignon Blanc, New Zealand 8,60 €/12 cl

Beetroot risotto, goat cheese and honey roasted walnuts (L, G)
Secret de Lunès Pinot Noir, France 11,70 €/16 cl

Grand Marnier marinated fruits and mango-ginger sorbet (L, G)
Golser Wine Beerenauslese, Austria 11,90 € /8 cl

Two courses 31,00 or three courses 39,00 €

Add cheese: 6 €/Cheese

