



May Day Celebration Menu & Wine Pairings 2025

Three-course menu 76 € / person (vegan menu 64 € / person)

A selection of sparkling wines recommended as an apéritif or to accompany the meal

Champagne

Ruinart, Brut NV 29 € (12 cl) / 169 € (75 cl)

Ruinart, Blanc de Blancs Brut NV 225 € (75 cl)

Ruinart, Rosé Brut NV 39 € (12 cl) / 225 € (75 cl)

Sparkling wine

Joseph Scharsch, Crémant D'Alsace Brut NV 14,40 € (12 cl) / 86 € (75 cl)

Starter options

Lightly citrus-cured trout, roe mosaic, spring onion greens and marinated radish (L,G)

Bischöfliche, Scharzhofberger Riesling Kabinett 15,60 € (12 cl) / 96 € (75 cl)

OR

Green asparagus of the season, velvety tarragon cream, Pecorino cheese, sunflower seeds and sprouts (L,G, available as vegan version)

Bru-Bache, Les Casterasses Jurancon Sec 13,80 € (12 cl) / 85 € (75 cl)

Main Course options

Gently poached pikeperch, spring cabbages, garden herbs, crispy sourdough and grilled butter sauce (L,VG)

Louis Latour, Marsannay Blanc 16,20 € (12 cl) / 98 € (75 cl)

OR

Kampot pepper beef steak, potato pavé, wild garlic and summer truffle (L,VG)

Quercecchio, Brunello di Montalcino 22,20 € (12 cl) / 135 € (75 cl)

OR

Spring cabbages, Potato pavé, sautéed morels, wild garlic and crispy sourdough (M, VG, Vegan)

Louis Latour, Côte De Beaune Village 19,20 € (12 cl) / 120 € (75 cl)

Dessert buffet

May Day Sweets Table – seasonal delights and festive favorites

Traditional funnel cakes (L), artisan doughnuts (L), chocolate cupcakes (L,G), marshmallows (M,G), homemade mead, strawberry cake (L) and rhubarb panna cotta (L,G)

Marnes Blanches, Macvin Du Jura 14,40 € (8cl)

Special diets:

L = lactose-free | G = gluten-free | M = milk free | VG=available as gluten-free when preordered
Please inform us of any dietary restrictions when making your reservation.