

SOMMELIER WINE PAIRING

*To be taken with the Grand Dîner tasting menu. A shorter pairing is available for the Petit Dîner menu.
All wines are vegan.*

Efranor 2022, Sclavos Kefalonia

A natural, organic and biodynamic white wine made with Muscat & Vostilidi from Kefalonia in Greece. Notes of white flowers, citrus fruit, the herbal finish to pair with the green, peppery flavours of the Brioche course and balance the rustic, warming notes of the artichoke tempura.

Roussette de Savoie 2022, Frangy

An aromatic white wine from the northern part of the Alps, made from Roussette, with notes of orchard fruits, pairs nicely with the sweetness of the green asparagus. The lean and light texture contrasts the earthiness of morels.

St-Bris 2022 Domaine Goisot, Burgundy

A Unique Biodynamic white wine made with Sauvignon Blanc in the heart of Burgundy. The herbal character matches perfectly the wild rocket and lovage, and the creamy texture brings harmony with the pasta.

Salina 2022, Caravaglio 'Occhio di Terra Malvasia'

Grapes of Malvasia fermented on the skins from a volcanic island north of Sicily. Ripe stone fruits and floral nose with crisp, off-dry palate and gentle hint of spice to pair with the sea flavours.

Puisseguin St-Emilion 2020, Domaine des 4 Vents

A natural wine from the right bank of Bordeaux, with a dominant of Merlot and Cabernet Franc. Balanced notes of red and dark fruits, well integrated tannins to pair with the richness of the sauce without overpowering the balance of root vegetables, olives and texture of the main course.

Jurancon 2018, Clos Lapeyre "La Magendia"

Light and well balanced sweet white wine from the south-west of France, near the city of Pau. Notes of honey, pineapple, and passion fruit with a light nutty finish brings harmony with the richness of the vanilla dessert.