



LES VENDANGES ÉTOILÉES

Four-hands dinner

Saturday, September 26

Alessandro Guardiani

X

David Toutain



Shredded green beans

white peach, fig leave

David Toutain

Red prawn

lightly cooked, celtuce and nasturtium

Alessandro Guardiani

John Dory

grilled, black olives, amaranth, red wine jus

Alessandro Guardiani

Layered beef tongue

porcini mushrooms and walnuts

David Toutain

Grape

verjus and ginger sorbet

Kevin Raynal

Milk veil

vanilla, caviar

David Toutain

6-course menu - €230