

**« Pour savoir qu'un verre de vin est de trop
encore faut-il l'avoir bu. »**

Olivier de Kersauzon

Selection of wines of Richard Bernard, « Chef Sommelier de France 1997 »

« Bourgogne -Bordeaux » at 90 € (four glasses of wine during the meal):

- Château de Fieuzal 2008, Pessac-Léognan Blanc
- Meursault 2009, Dominique Lafon
- Château Belle-Brise 2007, Pomerol
- Château de Rayne-Vigneau 2008, Sauternes

« Terroirs Insolites » at 50 € (four glasses of wine during the meal):

- Sancerre Blanc 2010, Domaine Vacheron
- « CHIC Rosé » by Haut-Cruzeau 2010, VDP de l'Atlantique
- Gigondas « Terre des Aînés » 2007, Domaine Montirius
- Banyuls Rimage 2009, Cave de l'Abbé Rous

« Anticrise » at 25 € (two glasses of wine during the meal):

- Bourgogne Pinot Noir 2009, Domaine du Clos Saint-Jacques
- Château La Garde 2004, Pessac-Léognan

« Mood of the day »

135,00 € per person

This menu shall be served preferably to every guest at the table

You want to be spoiled, you want to experience something new ...
but most of all you want to be surprised.

The “Mood of the day” is the answer to these desires.

Twice a week I go to the market.

There, producers from the whole of France and even from abroad display their finest goods.

It is an opportunity not to be missed.

Our wine cellar, table settings and service will of course accompany you in this “voyage” of
discovery which I hope will seduce you.

Michel Portos

<<Morceaux Choisis >>
68,00 € per person

Amuse bouche

Shellfish:

Nori cream, dry bonito fish aspic. Citronella emulsion, vegetables

Greenfish:

Thick Steak Roasted, Swede and Pomegranate
Dulce Tartar

Pre-dessert

Pear:

Like a Bourdaloue tart

« **Le 5.5 !...** »

47,00 € per person

This menu is available from Tuesday to Saturday for lunchtime only.
(Except holidays)

It is renewed every day and consists of:

A starter

A main course
(meat or fish of the day)

A dessert

½ bottle of wine

Mineral waters

Coffee, delicacies