

21.05.2025

Menu 4 Mains

• GRÉGORY VINGADASSALON x KEVIN MAURA •

70€ Without beverages | 45€ Food & Wine pairing

Amuse-bouche

Sweet onion cream, peas, spiced carrots, guanciale.

• Rimapere Winery, Sauvignon Blanc 2023 | Marlborough, New Zealand •

Starter

Flambéed trout, broccoli, ginger, smoked cottage cheese.

• Château du Tertre Blanc 2019 | Vin de France, Bordeaux •

Main course

Roasted veal sweetbreads with seaweed butter,
Cestas white asparagus, macadamia nuts, spicy jus.

• Peter Sichel, Cucuniano 2022 | Pays de Cucugnan •

Pre-dessert

Beetroot, sesame, olive, lime sorbet.

Dessert

Aniseed-flavoured rhubarb, vanilla, herb sorbet.

• Bulles de Lisennes Rosé | Crémant de Bordeaux •

Sweet treats

Madame B
RESTAURANT & BAR

• ÉCOLE DUCASSE
PARIS STUDIO