

19.11.2025

Repas des Vignerons

€120 per person

4 courses & 5 wine pairings

Aperitif

• Champagne Joseph Perrier Brut Nature •

Amuse-bouche

Pollock, iodised emulsion, pumpkin.

• Champagne Joseph Perrier Blanc de Blancs •

Starter

Mushroom ravioli, chestnut, sage and roasted hazelnuts.

• Acaibo 2019 - Sonoma, Trinite Estate - Californie - USA •

Main dish

Axuria veal sirloin, Jerusalem artichoke with brown butter
and fall truffle.

• Acaibo 2017 - Sonoma, Trinite Estate - Californie - USA •

Dessert

Chocolate-pear, pear sorbet and cocoa nibs.

• Acaibo 2014 - Sonoma, Trinite Estate - Californie - USA •

Madame B
RESTAURANT & BAR


CHAMPAGNE
JOSEPH PERRIER
A CHALONNEN-CHAMPAGNE
FONDÉ EN 1825

ACAIBO
GONZAGUE & CLAIRE LURTON