

# TASTING MENU

205

## SCALLOPS

Red Beet - Kale

## BRITTANY TURBOT

Champagne - Ossetra Caviar

## CAPPELLETTI

Sweetbread - Vichyssoise

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## BEEF WELLINGTON

Truffle - Celery

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## CHEESE TROLLEY

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## BANANA

Passion Fruit - Exotic Fruits

## CHOCOLATE

Tonka - Clementinee

or

# SHORT MENU

175

*with neither Turbot nor Banana*

or

# «PIERROT'S RECOMMENDATION» MENU

225

*Tasting Menu with an additional starter*

# VEGETARIAN MENU

185

## CABBAGE

Red Beet - Citrus

## ENDIVE FROM SÉDEILLES

Champagne - Orange

## CAPPELLETTI

Mushroom - Vichyssoise

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## VEGETABLE WELLINGTON

Truffle - Celery

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## CHEESE TROLLEY

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## BANANA

Passion Fruit - Exotic Fruits

## CHOCOLATE

Tonka - Clementinee

or

# SHORT MENU

155

*with neither Endive nor Banana*

or

# «PIERROT'S RECOMMENDATION» MENU

215

*Vegetarian Menu with an additional starter*



## PAIRING

Julien Ayer & Yannick Riley propose the following drinks combination to accompany your menu.

### WINE PAIRING

for the Pierrot's Recommandation Menu	98
for the Tasting Menu	84
for the Short Menu	70

### WINE PAIRING «TRÉSORS DE LA CAVE» *some wines are served with the Coravin*

for the Pierrot's Recommandation Menu	165
for the Tasting Menu	150
for the Short Menu	125

### NON-ALCOHOLIC DRINKS PAIRING

for the Pierrot's Recommandation Menu	63
for the Tasting Menu	54
for the Short Menu	45