

CANDLELIGHTS EVENINGS AT MADELEINE

25 OF JULY - 15 OF AUGUST - 29 OF AUGUST

WINTER NIGHTS - ROMANTIC MOOD - WINE RELEASES

115\$ PER GUEST
5 COURSES MENU

Truffle Degustation Menu

Coquille Saint Jacques

Seared scallops with Jerusalem artichoke
and truffle velouté.

Soufflé aux Champignons

Wild mushroom and goat's cheese soufflé with fresh
shaved truffle.

Boeuf Bourguignon

Beef cheeks braised in red wine with mushrooms,
carrots and bacon, served with truffle pomme purée.

Fromage

Truffle Brie Graindorge with red wine poached pear.

Dessert

Classic Crème Brûlée and Lemon Meringue.

CANDLELIGHTS EVENINGS AT MADELEINE

25 OF JULY - 15 OF AUGUST - 29 OF AUGUST

WINTER NIGHTS - ROMANTIC MOOD - WINE RELEASES

115\$ PER GUEST
5 COURSES MENU

Vegetarian Truffle Menu

Velouté de Topinambours
Jerusalem artichoke
and truffle velouté.

Betterave Dorée
Golden beetroot with stracciatella and caramelised
walnuts.

Soufflé aux Champignons
Wild mushroom and goat's cheese soufflé with fresh
shaved truffle.

Fromage
Truffle Brie Graindorge with red wine poached pear.

Dessert
Classic Crème Brûlée and Lemon Meringue.

CANDLELIGHTS EVENINGS AT MADELEINE

25 OF JULY - 15 OF AUGUST - 29 OF AUGUST

WINTER NIGHTS - ROMANTIC MOOD - WINE RELEASES

STANDARD WINE PAIRING - \$115 PER PERSON
CAREFULLY MATCHED TO EACH COURSE

- **Marc Brédif Vouvray 2023** -
Fresh, floral Chenin Blanc from Loire
- **Domaine Roux Jadis St. Aubin 1er Cru 2021** -
Elegant, mineral Chardonnay from Burgundy
- **Troplong Mondot Grand Cru 2018** -
Rich, Merlot-based red from Saint-Émilion
- **Pierre Huet Cidre Bouché** -
Crisp, lightly sweet apple cider from Normandy
- **Carmen de Rieussec Sauternes 2015** -
Aromatic sweet wine (Sémillon/Sauvignon) from Bordeaux

CANDLELIGHTS EVENINGS AT MADELEINE

25 OF JULY - 15 OF AUGUST - 29 OF AUGUST

WINTER NIGHTS - ROMANTIC MOOD - WINE RELEASES

PREMIUM WINE PAIRING - \$340 PER PERSON A RARE AND LUXURIOUS SELECTION

- **Ruinart Blanc de Blancs** -
100% Chardonnay Champagne: delicate, floral, citrus nose
and refined minerality
- **Prosper Maufoux Le Trézin 2020** -
Puligny-Montrachet Chardonnay with citrus and exotic
fruit notes
- **Philippe Bouzereau Clos de la Croix Noire 2021**-
Meursault Chardonnay, rich and textured
- **Château La Grange Grand Cru 2017**-
Saint-Émilion Bordeaux blend (Cabernet Sauvignon,
Merlot, Petit Verdot)
- **Pierre Huet Cidre Bouché** -
elegant Normandy apple cider
- **Château Climens Barsac 1er Cru 2005** -
Premier Cru sweet wine from Barsac, 100% Sémillon with
honeyed complexity