

MADELEINE

BILLECART SEAFOOD

Dégustation

L'Art du Champagne & de la Mer
Billecart-Salmon Seafood Night

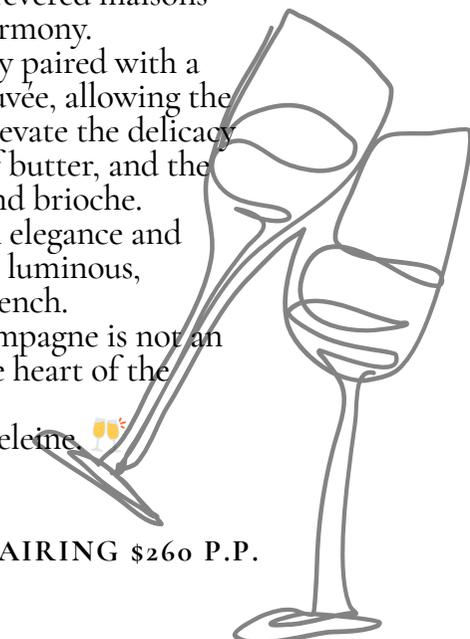
This season, Madeleine dedicates an entire evening to the House of Billecart-Salmon. An exclusive seafood *dégustation* conceived as a true celebration of Champagne — where pristine seafood, classic French technique, and one of Champagne's most revered maisons meet in perfect harmony.

Each course is meticulously paired with a different Billecart-Salmon cuvée, allowing the precision of the bubbles to elevate the delicacy of the sea, the generosity of butter, and the refinement of sauce and brioche.

An evening suspended in elegance and indulgence — refined, luminous, unmistakably French.

A rare moment where Champagne is not an accompaniment, but the heart of the experience.

Bienvenue chez Madeleine. 🍷🍴



MENU & CHAMPAGNE PAIRING \$260 P.P.

Champagne 5 glasses

WINE PAIRING

Billecart-Salmon Blanc de Blancs Grand Cru

Chardonnay – NV – Pure, mineral, precise expression from Grand Cru vineyards.

Billecart-Salmon Brut Sous Bois

Pinot Noir, Chardonnay, Pinot Meunier – NV – Fermented in small oak barrels; layered and textural.

Billecart-Salmon Brut Rosé

Pinot Noir & Chardonnay – NV – Delicate red-fruit aromatics with fine structure; gastronomic.

Billecart-Salmon “Rendez-Vous No.2” Pinot Noir – Brut

Pinot Noir – NV – Contemporary cuvée; structured, vinous, designed for gastronomic pairing.

Billecart-Salmon Brut Réserve

Pinot Noir, Chardonnay, Pinot Meunier – NV – House signature; balanced, versatile, classic finesse.



06TH MARCH 2026

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The DEGUSTATION

Amuse-bouche aux Saint-Jacques

Noix de Saint-Jacques, beurre noisette & asperges
Shell scallop, hazelnut butter & asparagus

Lobster Roll

Pain brioché garni de homard, servi avec bisque de homard
Brioche lobster roll with lobster bisque

Rillettes de Saumon

Rillettes de saumon & mayonnaise à l'aneth
Salmon Rillettes, pickled cucumber & dill mayonnaise

Poisson du Marché

Cabillaud, moules, petits pois, tomates & beurre blanc
Market fish – mussels, peas, tomatoes & beurre blanc

Fromage optional

Extend your dégustation with our optional French cheese course — two artisanal cheeses selected to complement the menu, served to share. \$10 per guest - whole table only

Desserts à partager

Mousse au chocolat & crème brûlée
Chocolate mousse & crème brûlée to share

