

# BY THE GLASS, OUR CHAMPAGNE

(15 CL)

## MOËT & CHANDON « GRAND VINTAGE » 2016

*A vintage cuvée combining the maturity and freshness of the 2016 harvest.*

*Crafted as an Extra Brut to preserve purity and precision.*

*Its blend of Chardonnay and Pinots highlights a beautiful balance with a silky texture.*

**31**

## FABRICE POUILLON "GRANDE VALLÉE"

*Crafted from Pinot Noir, Pinot Meunier and Chardonnay, beautifully expressing the complexity of the Valley of the Marne's signature geological mosaic of chalk and clay soils.*

**29**

## FREDERIC SAVART

### « OUVERTURE »

*Amazing grower Champagne made exclusively from Pinot Noir, which gives this wine a fruity style, great energy, and a long finish.*

**41**

## BOLLINGER

### « GRANDE ANNÉE » 2018

*Champagne crafted from Pinot Noir and Chardonnay sourced from a selection of 19 classified villages. Generous and textured on the palate, it finishes with a delicate saline touch.*

**74**

## JEAN-MARC SÈLÈQUE

### « SOLESSENCE ROSÉ »

*A true reflection of the diversity of the southern Épernay hillsides, combining the vibrant character of Pinot Meunier with the elegance of Pinot Noir and the freshness of Chardonnay.*

**32**

## CAVIAR PRUNIER

THE SPOON OR "À LA ROYALE" 5GR – 15

50 GR – 190

125 GR – 450

## OUR COCKTAILS

### SPRITZ IMPÉRIAL (13 cl) – 29

*Gin, Peach liquor, Moët & Chandon Ice Imperial, Tonic*

### DIRTY ALLÉNO MARTINI (8 cl) – 29

*Gin, Dolin, Extraction de Gros Paris Mushroom*

### COSMOPOLITAIN 45 (8 cl) – 26

*Dassai 45, Cointreau, Cranberries*

### NEGRONI (8 cl) – 26

*Gin Tanqueray, Amaro, Campari*

### ALCOHOL-FREE (12 cl) – 22

*Upon request*

## SUNDAY BRUNCH

4 COURSES – 145

WITH A GLASS OF CHAMPAGNE MOËT & CHANDON GRAND VINTAGE 2016

## OUR FRESH JUICES AND COCKTAILS

**FRESHLY SQUEEZED JUICES** – *Orange, grapefruit*

**GO GREEN DETOX** – *Cucumber, green apple and lemon*

**ICE TEA** – *Earl Grey, peach, lemon*

**SPRITZ IMPÉRIAL** (13 cl) – 29

*Gin, Peach liquor, Moët & Chandon Ice Imperial, Tonic*

## OUR HOT BEVERAGES

**COFFEE "YANNICK ALLÉNO SIGNATURE" – 1895 LAVAZZA**

*Espresso | Slow filtration | Cappuccino | Latte | Macchiato | Iced Coffee*

*Oat milk, almond milk, cow milk or soya milk*

**GREEN TEAS** – JASMIN | SENCHA

**BLACK TEAS** – DARJEELING | EARL GREY | ENGLISH BREAKFAST | LAPSANG

**WHITE TEAS OR OOLONG** – HIMALAYA SHANGRI-LA | OOLONG BEAUTY

## BAKERY

### SUNDAY PASTRIES

PAIN DE GÊNES APRICOT AND ALMONDS

HOMEMADE VIENNOISERIES

*Butter, sugar-free jams and chocolate spread Yannick Alléno*

## TO START

**YELLOWTAIL TARTARE**, PRESERVED LEMONS AND FRESH VERBENA

**GAMBERO ROSSO CARPACCIO** WITH CITRUS FRUITS

**PIZZETA TO SHARE**, PASSATA SAUCE

## CHOICE OF MAIN COURSES

**EGG PARFAIT**, CRISPY PARMESAN POTATO

**TUTTO VERDE OMELETTE**, SEASONAL FLOWER SALAD

**SUNDAY ROAST CHICKEN WITH OLIVES**, MASHED POTATOES

**POLLOCK FILLETS WITH VIERGE SAUCE**, COURGETTE RIBBONS

## OUR DESSERTS

**STRAWBERRIES SALAD**

**ALMOND ICE CREAM** WITH AMARENA CHERRIES