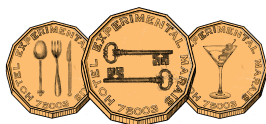


TEMPLE & CHAPON

CASTEL NOVUM 1909

DINNER



FIVE-COURSE MENU

DRINKS RECEPTION | 6:00—8:00 PM

AMERICAN BAR

Mini Croque-Monsieur

Ham cooked on the bone, Comté and truffle butter
Champagne - Pierre Péters Grand Cru Blanc de Blancs, Cuvée de Réserve



DINNER | 8:00 PM

TEMPLE & CHAPON

Pâté en Croûte

Veal, foie gras, pistachios and wild mushrooms
White - Châteauneuf-du-Pape, Château de Beaucastel 2021

Sea Bass Carpaccio

Lemon-infused extra virgin olive oil,
black garlic mayonnaise and kumquat confit
White - Roussanne Vieilles Vignes, Château de Beaucastel 2016



Yugena Beef Rib

Grilled over the estate's vine cuttings, smoked beetroot ketchup,
pan-fried wild mushrooms and potato purée
or

Banka Trout

Smoked and barbecue-grilled,
seaweed and potato emulsion, wild mushrooms
Red - Châteauneuf-du-Pape, Château de Beaucastel 2017
Red - Châteauneuf-du-Pape, Château de Beaucastel 2001
Red - Châteauneuf-du-Pape, Château de Beaucastel, Hommage à Jacques Perrin 2001



Le Colonel

Lemon sorbet and vodka



Cheese

Saint Marcellin



Citrus Meringue Tart

The Gardener Gin and herb-infused citrus jus



160€

Vegetarian menu and non-alcoholic pairing available upon request