

# Soirée de luxe

## HORS D'OEUVRES

### **Bouillon**

Parmesan, warm spices & cha plu

### **Oyster David Hervé**

Nước chấm, oscietra caviar

### **Pain cristal**

Parmesan, anchovy & white truffle

1996 Henriot Champagne Brut Millésimé Jeroboam

## MENU

### **Coconut & Caviar**

Coconut sorbet infused with lime and salt, topped with Kaluga caviar  
Coessens Largillier Exogyre Demi-Sec

### **Brioche**

Truffle butter

### **“Riz en sauce”**

Akita Komachi rice in a butter sauce with roasted garlic, peperoncino & anchovy. Served with vanilla-poached lobster and Kaluga caviar

2018 Ökonomierat Rebholz Kastanienbusch GG Riesling Magnum

### **Turbot**

Steamed turbot filled with truffle mousseline, grilled aubergine,  
vin jaune sauce, XO sauce & white truffle

2021 Domaine Chavy-Chouet Puligny-Montrachet Les Enseignères Magnum

### **Beef Wellington**

Puff pastry filled with wagyu tenderloin, chanterelle duxelles & Noir de Bigorre ham. Served with potato purée (homage to Joël Robuchon) & white truffle

2009 Poderi Colla Barbaresco Roncaglie Magnum

### **Cheese Course**

Truffled Brie de Meaux

### **Pain perdu**

Caramelized brioche with chestnut honey ice cream,  
finished with white truffle & 50-year balsamico

“Bärnstenskant” Roslagspunsch & 2023 Brännlands Ice Cider Magnum

### **Petit fours**