



SMOKED ALMOND BAKED CAMEMBERT

Granny Smith apples,
pomegranate, cinnamon toast

*Domaine Jean Touzot, Mâcon-Villages
Chardonnay Vieilles Vignes*

OLIVE OIL POACHED HALIBUT

tiny vegetables, pistou,
bouillabaisse *air*

Domaine de Bel Air, Brouilly

POLENTA STUFFED QUAIL

Parisienne gnocchi,
burgundy truffle, watercress,
coq a vin essence

Domaine de Bel Air, Régnié

BEEF *BOURGUIGNON*

wagyu short rib, roasted pumpkin,
S&V gaufrette's, brussels sprout petals,
black garlic glacage

Thibault Ducroux, Morgon

BRANDIED CHERRY CLAFOUTIS

*Jacky Janodet Domaine les
Fines Graves, Chénas*