

# Menu de la 157<sup>ème</sup> Vente des Vins

Appetizers

∞

Arnaud Lasserre's Cardoon,  
Colored Foie Gras and Burgundy Truffle

**Bourgogne Aligoté les Corcelles Domaine Moissenet 2014**

∞

Scallops, Caramelised Red Sweet Onions, Reduced Spiced Juice

**Blind Tasting**

∞

Roasted Pollack, Smoked Tuberous Chervil  
Fermented Cabbage with Spices

**Puligny-Montrachet 1<sup>er</sup> cru les Referts Domaine Terres de Velle 2013**

∞

Grilled Piece of Beef, Horn of Plenty,  
Parsley Viennoise and Capucine Seasoning

**Ladoix 1<sup>er</sup> cru les Basses Mourottes G.Ravaut 2014**

∞

Fresh Brillat-Savarin and Green Tomato Marmelade

**Ventoux Mégaphone Brunier 2012**

∞

Madeleine and Citrus From Michel et Bénédicte Bachès

∞

Pear "Conférence" From Mister Noël, Light Smoked Ganache,  
Elder Tree Cannelloni

**Ratafia de Bourgogne Domaine Thevenot le Brun**

90 Euros

160 Euros with the Wine Pairing