

DOM PÉRIGNON EXPERIENCE AT CHEF'S TABLE
RESTAURANT LE MEURICE ALAIN DUCASSE

2015 - Dom Pérignon

Oyster La Laurène
cucumber, Gin Tonic

Lightly cooked sea bream from Noirmoutier
beetroot, rosehip, smoked yogurt

2009 - Dom Pérignon - Rosé

Brill from Brittany in nut-brown butter
radicchio lettuce, sesame, vermouth

2006 - Dom Pérignon - Plénitude 2

Grilled silk grain veal
cabbage, sweet pepper, hop

Vanilla pod from Madagascar

Menu Initiation - 575€

Menu Expérience - 925€

**Amaury Bouhours, Cédric Grolet
and theirs teams**