

DOM PÉRIGNON INITIATION AT CHEF'S TABLE

RESTAURANT LE MEURICE ALAIN DUCASSE

2006 - Dom Pérignon - Plénitude 2

Oyster «La Laurène»
nasturtium, Gin & Tonic

Lightly cooked sea bream from Noirmoutier
carrot, marigold, smoked yogurt

Crispy blue lobster
radish, Swiss chard, red pepper

Grilled milk-fed veal
sucrine lettuce, olive, mint

Vanilla pod from Madagascar

Initiation Menu - 575€

**Amaury Bouhours, Cedric Grolet
and their team**

A confidential immersion at the Chef's Table, at the heart of the kitchens.
Chef Amaury Bouhours presents a seasonal menu, accompanied by a glass
of Dom Pérignon 2006 – Plénitude 2.

An immersive journey where the senses engage through sound, light and
haute cuisine.