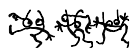


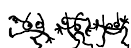
*Wine & Dine Burgund
mit Justine Clerget*

Weine

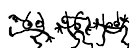
*Champagne 1er Cru Mes 4 Terroirs extra-brut BIO
Rémi Georgeton*



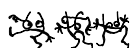
*Morey-Saint-Denis les Crais 2022
Domaine Christian Clerget*



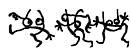
*Bourgogne Rouge 2022
Domaine Christian Clerget*



*Chambolle-Musigny 1er Cru Les Charmes 2013
Domaine Christian Clerget*



*Echézeaux Grand Cru en Orveaux 2021
Domaine Christian Clerget*

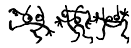


*Chambolle-Musigny 2018 Magnum
Domaine Christian Clerget*

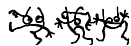
Donnerstag, 21. November 2024

Menu

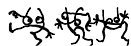
Amuse bouche



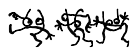
*Rotweinrisotto mit Trevisano und gegrillter,
handgetauchter Jakobsmuschel*



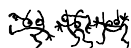
*Gratinierter Lauch mit Rindermark
und Pinot Noir-Buttersauce*



*Geschmortes Stubenküken in Burgundersauce mit
gebratenem Kartoffelgratin und Wurzelgemüse*



*Blätterteig-Birne mit Fourme d'Ambert
und Périgord Trüffelglace*



Friandises