

# CRISTAL ROOM

BY *Què Sophie*



## Savoir-Faire

### Hors d'oeuvres

#### Frog legs *meunière*

cauliflower myriad

*consommé* flavored with Laksa and lapsang souchong

#### Les Berlingots ASP ©

pasta parcels filled with *Comté* cheese aged 24 months

*champignons de Paris consommé* infused with coffee and sobacha

(Add on 388)

#### Wild suzuki

grilled stuffed cabbage and shellfish

*beurre blanc* infused with genmaicha and tonka

Or

#### Pork rack from Bigorre

marinated with hojicha and red miso

butternut squash gnocchi

#### Chantecler apple

poached with balsamic vinegar

sobacha and whisky

salted caramel sauce

#### *Le Millefeuille blanc*

*géranium* chantilly

candied ginger and crispy tuile genmaicha *crémeux*

(Supplement of 188)

3 courses 680

Balade pairing: our non-alcoholic creations starting at 288

Experience pairing: our mix pairing starting at 388

Inspirational pairing: our wine journey starting at 488

## Champagne by the glass

Billecart-Salmon "Pic" – Pinot Noir, Chardonnay, Pinot Meunier – Vallée de la Marne NV	270
Elise Bougy "Le Mont Chainqueux" – Pinot Noir, Pinot Meunier – Montagne de Reims NV	390
Krug "Grande Cuvée 172 <sup>th</sup> Edition" - Pinot & Co NV	600

## White wine by the glass

Thibaud Boudignon Anjou – Chenin Blanc – Loire Valley, France 2022	260
M.Chapoutier Ermitage Le Méal – Marsanne – Rhône Valley, France 2001	550

## Red wine by the glass

Domaine de Bellevue – "Ornaté" Merlot – VDF - Loire Valley, France 2021	240
E.Guigal Côte-Rôtie La Turquie – Syrah, Rhône Valley, France 2012	650

## Zero Proof

Infused Cold Brew – curated seasonally by our sommeliers	140
Genmaicha Collins – genmaicha tea, geranium leaves, citrus cordial	160
Muri Naturally Fermented Sparkling – Copenhagen, Denmark	160

## Exceptional Tea

Da Hong Pao, Black tea – Fujian, China	160
Gyokuro, Green tea – Uji, Japan	180

## Our Selection of Coffee

Chemex – Janson family, natural Geisha – Panama	190
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