

CHARLIE SIEM

DINING MENU

APERITIFF

TATTINGER

Brut Réserve
1500,-

SOMMERRO CHAMPAGNE

Y.S.C Les Cinq Filles
1750,-

EGLY-OURIET

Les Vignes de Vrigny
Premier Cru NV
2250,-

STARTER

CONFIT OF COD
vichyssoise with champagne
and vendace roe

MAIN COURSE

GRILLED BEEF TENDERLOIN
with pomme Anna, forest mushrooms,
a variety of beans, and red wine sauce

DESSERT

CHOCOLATE TART
caramel crèmeux, and raspberries

WINE PAIRING (3 GLASSES)
745,- per person

