



CHAMPAGNE
**BILLECART
SALMON**
Dinner

MENU

ON ARRIVAL

Billecart-Salmon Brut Reserve NV Magnum 1.5L

FIRST COURSE

Wood Smoked Ocean Trout

Lobster bisque risotto, preserved lemon, chervil (gf)

Billecart-Salmon Brut Blanc de Blanc Grand Cru NV

Billecart-Salmon Blanc de Blanc Millesime Louis Salmon 2009

SECOND COURSE

John Dory

*Yuzu beurre blanc, pea puree, oyster mushroom,
nasturtium, oscietra caviar (gf)*

Billecart-Salmon Cuvee Nicolas Francois 2008

THIRD COURSE

South Australian Pheasant

Truffle potato puree, candied lemon, thyme butter (gf)

Billecart-Salmon Extra Brut Vintage 2016

Billecart-Salmon Brut Sous Bois NV

FOURTH COURSE

Strawberry Pannacotta

Olive oil sable, basil cremeux, lemon sorbet (gf, n)

Billecart-Salmon Brut Rosé NV