

*To start...*

**Otantik infusion – raw cocoa bean bark**



**Autumn root – foie gras – pistachio**



**« Egg in an egg... in an egg » – sugar cane molasse – seaweed**



**The taste of summer in autumn :  
Tomates – ceps mushrooms – tagete**

*Charles Heidsieck Brut Réserve*

*To follow...*

**Scallops and cuttlefish  
Chayote – hibiscus**

*Charles Heidsieck Brut Millésimé 2013*



**Beetroot in brioche crust with pomelo and grape leaves  
Oscietra caviar – lobster butter with atoumo**

*Charles Heidsieck Blanc des Millénaires 2014*



**Wagyu A5 beef – homemade prune kimchi  
With chili – Vegetable – Djon Djon rice**

*Charles Heidsieck Coteaux Champenois Rouge 2022*



**Buckler sorel milk**



**The cursed fig tree**

*Charles Heidsieck Rosé Millésimé 2012*



**Blue Bay Marcel Ravin delicacies**