



FLORIO

Langoustines, creamed romanesco broccoli, mango, mullet roe

Grand Brut - Perrier- Jouët (Épernay)

Burrata ravioli with turnip greens and Breton lobster

2019 L'Esprit de Blanc de Blancs Grand Cru -

Pierre Péters (Les Mesnil-Sur-Oger)

Grilled sea bass with a grape and citrus marinade, rainbow chard

172 Grand Cuvée - Krug (Les Mesnil-Sur-Oger)

Beef Wellington, woodland mushrooms, truffle velouté

2015 Dom Perignon (Épernay)

Dark chocolate demi soufflé, capers ice cream

2016 Collection N16 - Ayala (Aÿ)

€555 per person including Champagne

€444 per person including non-alcoholic beverages



FLORIO

VEGETARIAN

Baked beetroots, almonds cream and white truffle

Grand Brut - Perrier- Jouët (Épernay)

Burrata ravioli with turnip greens, butter and parmesan

2019 L'Esprit de Blanc de Blancs Grand Cru -

Pierre Péters (Les Mesnil-Sur-Oger)

Baked pumpkin, ginger oil, puntarelle

172 Grand Cuvée - Krug (Les Mesnil-Sur-Oger)

Artichokes with mint, Castelmagno cheese, pérogourdine sauce,

rocket

2015 Dom Perignon (Épernay)

Dark chocolate demi soufflé, capers ice

2016 Collection N16 - Ayala (Aÿ)

€555 per person including Champagne

€444 per person including non-alcoholic beverages