

100% GREEN DINNER

THURSDAY JULY 7TH 2016

WINE PAIRING 118€

Composed of wine aged in biodynamic agriculture
3 glasses of 10cl

TEA PAIRING 108€

Dilmah actively supports sustainable development
and nature protection

VEGETABLES FROM OUR MARKET GARDENER

Condiment babaganoush



CHILLED PEACH SOUP

Spicy wine / almond panna cotta / verbena

MUSCAT SEC - DOMAINE ALBERT MANN 2014

HOJICHA GREEN TEA

Roasted japanese tea with woody flavors mixed with iodine notes



COOKED AND RAW END TOMATOS

Pepper jelly / angelwings sprinkled with marjolaine



RATATOUILLE

Thin and crispy buckwheat dough

SAINT NICOLAS DE BOURGUEIL - LES MALGAGNES - DOMAINE Y. AMIRAUT 2013

GREEN TEA JASMIN FLOWER

A fragrant and gentle tea softly enveloped with delicate jasmin



CRUNCHY GAVOTTE «MILLEFEUILLE»

Almond milk / cherries and griottes

MUSCAT BEAUMES DE VENISE - DOMAINE DES BERNARDINS 2014

RED TEA ROOIBOS

Tea with a soft hazelnut aroma and a sweet touch

- 78€ -

Drinks Excluded

Our dishes are «homemade» and are made from scratch on site
Net prices in Euros, taxes & service included
Please be advised that our establishment does not accept chèques

CHAMPAGNE BY THE GLASS

| | 15cl | 75cl |
|---------------------------|------|------|
| POMMERY - POP EARTH | 22€ | 120€ |

WINE BY THE GLASS

WHITE WINE

| | 15cl | 75cl |
|---|------|------|
| COTE DU RHÔNE - CORIANCON | | |
| 2015 Domaine Vallot | | 58€ |
| LOIRE - SANCERRE | | |
| 2015 Domaine Vacheron | 18€ | 75€ |
| ALSACE - RIESLING GRAND CRU | | |
| 2013 SHLOSSBERG - Domaine Albert Mann | 18€ | 92€ |
| MUSCAT SEC | | |
| 2014 Domaine Albert Mann | 14€ | 52€ |
| BOURGOGNE - MEURSAULT | | |
| 2012 LES TESSONS- Domaine Roulot | | 125€ |

ROSÉ WINE

| | | |
|---|-----|-----|
| PROVENCE- SABLE DE CAMARGUE | | |
| 2014 Commandeur de Jarras - Domaine de Jarras | 12€ | 48€ |
| LOIRE - BOURGUEIL | | |
| 2014 EQUINOXE - Domaine Y. Amirault | 15€ | 58€ |

RED WINE

| | | |
|--|-----|------|
| VINSOBRES | | |
| 2014 Domaine Vallot | | 48€ |
| LOIRE - SAINT NICOLAS DE BOURGUEIL | | |
| 2013 LES MALGAGNES - Domaine Y. Amirault | 17€ | 68€ |
| BORDEAUX - SAINT ÉMILION GRAND CRU | | |
| 2011 Château Moulin du Cadet | 20€ | 95€ |
| BOURGOGNE - MOREY ST DENIS | | |
| 2013 Domaine François Feuillet | | 145€ |

DESSERT WINE

| | | |
|--|-----|-----|
| SUD-OUEST - JURANÇON MOELLEUX | | |
| 2012 MARIE KATTALIN - Domaine de Souch | 18€ | 95€ |
| ROUSSILLION - RIVESALTES | | |
| 1999 AMBRE - Domaine Cazes | 14€ | 58€ |



@ShangriLaParis

SEASONAL JARS 2016 (25cl)

Our seasonal collection with the best of the local farmers

| | |
|---|-----|
| LYCHEE (alcoholfree) | 20€ |
| Lychee, fresh aloe vera and bitter lemon | |
| PINEAPPLE | 26€ |
| Victoria pineapple, old caribbean rhum, coriander | |
| APPLE | 26€ |
| Apple, old Calvados, spicy cinnamon syrup | |

FRESH JUICES (30cl)

Jus Louka «Pour tous ceux qui sèment...»

Juices made this morning with a juice extractor

| | |
|--|-----|
| CHERRY AND WHITE BEETROOT..... | 16€ |
| WHITE PEACH / BASILICA AND WATERMELON..... | 16€ |
| ZUCCHINI / ROCKET / DILL | 16€ |
| CARROT / APRICOT / LEMON / GINGER | 16€ |

MINERAL WATERS (75cl)

| | |
|------------------------------|-----|
| STILL CHANTEMERLE | 13€ |
| SPARKLING VENTADOUR | 13€ |

