

# t e x t u r e



## -Today's Wine Pairings-

### Wine pairing 'Amplitude'

2000,-

*2023 Bonnigal-Bodet, Huis Clos, Loire,  
Amboise, Chenin Blanc*

*2023 Domaine Servin, Vaillons  
1. Cru, Chablis, Bourgogne*

*2023 Domaine Gauffroy, Meursault, 'Le  
Limozin', Bourgogne*

*2021 Domaine Kuheiji, Coteaux  
Bourguignon, Bourgogne*

*NV Álvaro Domecq, Cream sherry,  
Jerez, Spain*

### Wine pairing 'Magnitude'

3500,-

*2023 Pascal Cotat, Les Monts Damnés,  
Loire, Sancerre, Sauvignon Blanc*

*2018 William Fevre, 1. Cru,  
Chablis, Bourgogne*

*2011 Bouchard Père & Fils,  
Puligny-Montrachet, Bourgogne*

*2007 Maxime Cheurlin Noellat, Clos de  
Vougeot, Grand Cru, Bourgogne*

*2020 Domaine Christophe et Yoan  
Perrin, Vin de Paille, Côtes de Jura*

### Alcohol Free pairing 'Vitalité'

1100,-

*Passing clouds*

White currant, gooseberry, jasmine

*Koji rice series 1*

Koji, lavender, kefir, mahleb

*Yamillé*

Fermented raspberry, gooseberry mead, smoked rhubarb

*The Four Horsemen New York*

Sour cherry, beets, clarified tomato

*UZUME - Colab Anne-Sophie Pic*

Strawberry, tomato water, smoked vanilla

***This menu is an example, the actual wines might differ on the day of your visit.***

