

MEET THE MAKER DINNER SERIES CHAMPAGNE COLLET

& the Last Manjimup Black Truffle of the Season by Romain Bapst

THURSDAY 13TH & FRIDAY 14TH SEPTEMBER

A Five Course Dinner

MENU

On arrival

Appetizer & a glass Champagne Collet Brut NV on arrival

Première Assiette

The Black truffle & lobster soup
Champagne Collet Millesimé

Deuxième Assiette - Second course

Angel hair pasta "Lutèce" the "fried egg" Parmigiano Reggiano, the black truffle
Champagne Collet Extra Brut NV - Pur

Troisième Assiette - Third course

Champagne Collet Rosé "Granité" & the Black truffle

Quatrième assiette - Fourth course

Le Tournedos Rossini

Black Angus beef tenderloin, warm foie gras, pomme Mousseline, the black truffle & Syrah
& French shallot sauce
Crozes-Hermitage Laurent Combier - Rhône Valley

Le Dessert

Pithiviers , Granny Smith, frangipane & the black truffle, vanilla bean ice cream
Champagne Collet Demi-Sec NV - Gourmand

The 5 course menu & matching with Champagne Collet 185.0

The 5 course menu a glass Champagne on arrival 130.0

Payment required at time of reservation | Menu subject to market availability

Limited seats