



Thursday 27 January 2011 - Lunch - Chef Gilles Goujon

Magnum of Champagne Delamotte Blanc de Blancs Le-Mesnil-sur-Oger

Poached Gillardeau Oyster, Rocket and Watercress Purée
Aquitaine Caviar Cream, "Cochonaille"

Carrus Egg with Melanosporum Truffle and Mushroom Purée
Warm Brioche and "Cappuccino" on the Side



2008 Pavillon Blanc de Château Margaux

Filet of Red Mullet, Potato and Spring Onion Brandade, Saffron and Aioli Foam



2003 Pavillon Rouge de Château Margaux

Roasted Back of Black Pig, Rind and Fat, Juice "Freginat" Style
Apples, Pears and Purple Potatoes, "Caillette d'Andouille"



1998 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Three Centuries of Chocolate, Guanaja Marquise, Raspberry
Violet Flower and Sichuan Cream