LE BRISTOL
PARIS

Le dîner des Initiés

WEDNESDAY, 25 NOVEMBER 2026

Chassagne-Montrachet 1er cru Les Fairendes, Clément Colin-Morey 2024
VEGETABLES
Cooked and raw vegetables with white truffle.

Corton-Charlemagne, PYCM 2018
CRAB AND SHELLFISH
Bitter leaf salad,
Watercress coulis.

Barbaresco Crichet Pajé, Luca Roagna 2008
PHEASANT HEN VELOUTÉ
Tartuffon and Parmesan ravioli,
Roasted chestnut.

Montrachet, PYCM 2023
JOHN DORY WITH CHASSAGNE-MONTRACHET
Pontoise cabbage with matured caviar.

Barolo Pira Riserva, Luca Roagna 2006
VEAL CHOP
Roasted, served with vegetables and wild mushrooms in a luted casserole,
Cazette-infused jus.

Barolo Chinato, Luca Roagna
CITRUS FRUITS
A variation of citrus fruits,
Freshened with herbs.

€ 950