



CURATE

COLLABORATION MENU
with *GUILLAUME BRACAVAL*

AMUSE BOUCHE

'HUMMER'

PUMPKIN. LOBSTER. BUCKWHEAT.
by Chef Benjamin Halat

'ZUWAIGINI CRAB'

SORREL. TAMARIND. SMOKED BUTTER
by Guillaume Bracaval

2016 Olivier Merlin • Saint-Véran (RP Point 90)

'SAUERKRAUT'

SCALLOP. PORK TERRINE. CHIVE.
by Chef Benjamin Halat

'BEEF ENTRECOTE'

POTATO. PARMESAN
by Guillaume Bracaval

2014 Château Moulin Saint-Georges (RP Point 90)

'ERDBEEREN'

WILD STRAWBERRY TART.
ROSE CHAMPAGNE SHERBET
by Chef Benjamin Halat

*2013 Max Ferd Richter • Riesling Wehlener Sonnenuhr
Spätlese
(RP Point 92+)*

PETIT FOURS

5-Course Menu \$158

With Wine Pairing at \$258