

LUTÈCE

five course chef's tasting

125

to be enjoyed by the whole table only

sommelier wine pairing

80

les amuse bouches

Frense Ducret, "Les Nouveaux Explorateurs", Villedommange NV
pinot meunier | Champagne, France

bluefin tuna 'nduja, tomato, lovage

Adgea Pedralonga, "Pedralonga", Galacia 2024
albariño | Rias Baixas, Spain

(supplemental course +\$35)

hokkaido uni egg yolk jam, pomme de terre, vin jaune

ratatouille charred aubergine, fermented pepper, chanterelle

Domaine Tempier, Bandol Rosé 2025
mouvedre, cinsault, grenache | Provence, France

orvia duck cherry, shiso, bigarade

Benjamin Leroux, Volnay 2017
pinot noir | Burgandy, France

pre-dessert

honey semifreddo 18 mo. comté, honeycomb

café espresso, marscapone, buckwheat

Domaine de Rancy, "Rivesaltes Ambré", Rivesaltes 2000
macabeau | Rousillon, France

