

LUTÈCE

five course chef's tasting

125

to be enjoyed by the whole table only

sommelier wine pairing

80

les amuse bouches

Étienne Calsac, "l'Echappée Belle", Blanc de Blancs NV
chardonnay | Champagne, France

bluefin tuna 'nduja, tomato, lovage

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

(supplemental course +\$35)

oursin egg yolk jam, pomme de terre, vin jaune

mille crêpe rainbow chard, onion, pumpkin

Domaine Bott Geyl Furstentum Grand Cru 2018
gewurztraminer | Alsace, France

orvia duck fig, crème fraîche, bigarade

Lignier-Michelot "Vieilles Vignes", Morey-Saint-Denis 2022
pinot noir | Burgundy, France

pre-dessert

fig tart blackberry, red shiso, fig leaf

café espresso, mascarpone, buckwheat

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

