



LA TABLE DU SOMMELIER

La Cave



In the typical atmosphere of La Cave restaurant, once a week, 10 lucky guests, **Don't miss the upcoming Table du Sommelier! this Friday February 5th** will have the privilege to share the time of an exclusive diner **La Table du Sommelier** in *La Cave*. Every week, Chef René will create a tasting menu, paired perfectly with the expertise of Christian our Head Wine Waiter. You may not know each other yet..., but this all about the experience of **La Table du Sommelier**; enjoying fine cuisine, exclusive wine, conviviality and creative memorable souvenirs.

Tarte aux poireaux & St André, roquette à la vinaigrette douce de truffe / Leeks tart & St André, arugula with soft truffle vinaigrette
Pinot Blanc / Bourgogne
Henri Gouges - 2006

Sorbet au fenouil / Fennel sorbet

Crevettes de Madagascar et loup du Chili, gâteau de riz safrané, confit d'endives & shiitake, sauce vierge
Tiger shrimp from Madagascar & Chilean sea bass, saffron flavored rice cake, endives & shiitake mushroom confit, sauce vierge
Gavi di Gavi Granée / Piedmont
Batasiolo - 2007

Navarin d'agneau des Charentes, petits légumes et gratin de ratte / Lamb from the Charentes Region "Navarin" style, baby vegetables, ratte gratin
Baron d'Arques / Vallée de l'Aude – Languedoc Roussillon
1998

Trilogie de desserts, macaron citron, sorbet fruits rouge, crumble aux pommes / Trio of desserts, lemon macaron, red fruits sorbet, apple crumble
Satinela Semi-Dulce / Spain
Marques de Caceres – 2007