



LE CHANTECLER 

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R. POUILLON & FILS

— Saturday, 18th October 2025 —

Exceptional 5 Sequences Menu,
created by our 2015 M.O.F Chef Virginie Basselot,
to pair with 6 Champagne wines,
by Bénédicte and Fabrice ‘ R.Pouillon & Fils ’
winemakers at Mareuil-sur-Aÿ.

Price 450€ p/pers.
Wines and drinks including



FOR WAITING

Bottarga cream and seaweed toast
Trout eggs from Cian's River, Rosé Champagne R.Pouillon granita and grapefruit
Marinated Amberjack, radish slices, Grasse rose water gel
GRANDE VALLÉE, Extra-Brut served in Jéroboam

CELERY FROM OUR FARMERS
rye-crusted roast, sunflower seeds praline
intense peels juice
*LES BLANCHIENS 2017, parcelaire 1^{er} Cru,
Brut Nature served in Magnum*

MEDITERRANEAN LANGOUSTINES
smoked with hazelnut shells
sabayon sauce, watercress, fresh hazelnuts from Piedmont
*LES VALNONS 2017, parcelaire Grand Cru,
Extra-Brut served in Magnum*

TURBOT FROM OUR COASTS
pearly with sea herbs, local shellfish, lemon caviar
reduced cream
LE MONTGRUGUET 2020, 1^{er} Cru, Extra-Brut served in Magnum

POULTRY FROM TERRE DE TOINE FARM
poached in broth, wild mushrooms
dandelion and Jerusalem artichoke, sauce suprême
*CHEMIN DU BOIS 2004 Cœnothèque familiale R.D,
parcelaire 1^{er} Cru, Extra-Brut*

QUINCE FROM PROVENCE ORCHARDS
in two ways, crispy Arlette
toasted vanilla foam
*Pinot Noir, EXPÉRIENCE INÉDITE for LE CHANTECLER**