



| david toutain |

| feuille

*Duet*

**WHITE ASPARAGUS, SUJIKO  
HAMACHI, CALAMANSI, RADISH**

*Feuille*

**SHISO, MUSTARD SEED, SEA GRAPE  
TOMATO, PRAWN, STRAWBERRY**  
*NV Billecart-Salmon Le Réserve*

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*Duet*

**BLUE LOBSTER, NIÇOISE, SAFFRON AIOLI**  
*2022 Domaine Arnaud Lambert, Les Parcelles, Saumur, Loire, France*

*David Toutain*

**BRUSSELS SPROUTS, CAPERS**  
*2023 Veyder-Malberg, Viessling, Wachau, Austria*  
**GREEN ASPARAGUS, PISTACHIO, MINT**  
*2020 Château Tronquoy, Blanc de Tronquoy, Bordeaux, France*

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*Feuille*

**NORMANDY SCALLOP, YUNNAN HAM, CAVIAR SHADI SHRENKI**  
*2022 Weingut Wasenhaus, Weissburgunder, Baden, Germany*

*Duet*

**BRITTANY DOVER SOLE, MORELS, CELERIAC**  
*2022 Domaine Joblot, En Veau, Givry Premier Cru,  
Côte Chalonnaise, Burgundy, France*

*Feuille*

**WAGYU BEEF, WILD GARLIC, VALOIS SAUCE**  
*2020 Valdicava, Brunello di Montalcino, Tuscany, Italy*

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*Feuille*

**ROSE, JUNIPER**

*Duet*

**CHOCOLATE, CARAMEL, HAZELNUT**  
*Katashimo Winery, Red Wine Umeshu, Osaka, Japan*

All wine pairings are exclusively selected in collaboration with The Wine Merchant.  
Our menu is subject to change based on the availability and seasonality  
of ingredients to ensure the freshest and most delightful dining experience.

**W**

THE WINE MERCHANT