



# *Three friends, three chefs, for a memorable evening!*

## FRIDAY OCTOBER 6

It all began in 2006 when Paolo Boscaro, Thibault Sombardier and Yann Couvreur met in a restaurant kitchen and forged a lasting friendship.

Now, 17 years later, these three chefs invite you to join them on Friday, October 6 to share their passion.

In this spirit of friendship, the Royal Champagne invites two houses with whom it shares a special bond: Champagne Billecart-Salmon and Maison Petrossian.

7pm, meet the chefs over an aperitif elegantly paired with  
Champagne Billecart-Salmon Vintage 2013

8pm, discover a gastronomic menu inspired by our chefs' trio  
in a warm atmosphere!

### *Amuse-bouche*

Melba toast et Petrossian Royal Ossetra caviar

### *Gnocchi by Paolo Boscaro*

saffron scented cream, pecorino cheese and candied citrus

### *Sole Medallion by Thibault Sombardier*

spinach and truffled butter sauce

### *Millefeuille by Yann Couvreur*

Kouign-Amann sweet Brioche cake crispy leaves  
blue vanilla light cream

### *Sweet Pelicacies*

Dinner at the rate of 230 euros VAT per person (aperitif and menu included)

CHAMPAGNE  
**BILLECART  
SALMON**

**PETROSSIAN**

Reservation:

+33 3 26 52 41 05 | [lebellevue@royalchampagne.com](mailto:lebellevue@royalchampagne.com)

