



Save-the-Date
FRIDAY, FEBRUARY 28

Join us on February 28 for a very special closing evening to celebrate this prestigious collaboration with the winemakers: Guillaume Doyard, Jean-Marc Sélèque, François and Pierre Huré.

From 7pm, start the evening with a festive aperitif at Salon Fines Bulles and enjoy a special cocktail with Chartreuse: 'Hommage à Charles'.

At 8pm, let us guide you through a 5-course menu, imagined by Chef Christophe Raoux and paired with their cuvées.

SAND CARROT

Pierre & François Huré '4 éléments Pinot Noir' 2018, Ludes

BRITTANY BLUE LOBSTER RAVIOLI

Doyard 'Monts Ferrés Chardonnay' 2017, Vertus

LANGOUSTINE

JM Sélèque 'Soliste Meunier, Les Gouttes d'Or' 2019, Pierry

VEAL FILET

Charles de Non-Dits 'E • Pli • Sit' 2018

AUVERGNE BLUE CHEESE

Doyard 'Ratafia'

SWEET DELICACIES

by Chef Claire Santos Lopes

Evening at the rate of 450 euros per person
Including beverages

Reservation:

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