

LE RÉFECTOIRE

LE RESTAURANT DU DOMAINE VRANKEN - POMMERY

STARTERS



CAPRESE SALAD

ACCORD SUGGÉRÉ : CHAPELLE GORDONNE ROSÉ (+10€)

16€

Salade Caprese

This seemingly simple salad has a highly original history, since it was created not for an Italian, but for a former king of Egypt. In 1932, following a military coup in his country, King Farouk of Egypt was forced into exile. He chose Italy as his refuge, spending a few days on the tiny island of Capri. He stayed at the Hotel Gatto Bianco, one of the most fashionable properties of the time. After an early-morning swim, the former sovereign returned to the hotel and asked the chef to prepare a very fresh dish. The chef, rummaging in his pantry, discovered some quality regional produce. He composed a simple but tasty dish: tomatoes, mozzarella, fresh basil and a drizzle of olive oil. The Caprese salad was born. Following this event, the recipe quickly gained popularity throughout Italy, and then around the world.

Salmon tartar, vegetable nems

ACCORD SUGGÉRÉ : POMMERY APANAGE BLANC DE BLANCS (+18€)

18€

Avocado with crab and prawn

ACCORD SUGGÉRÉ : POMMERY APANAGE BRUT (+15€)

18€

Soft-boiled egg Provençal style, tomato espuma

ACCORD SUGGÉRÉ : DIAMANT BRUT (+17€)

12€

Layered vegetable terrine, basil coulis

ACCORD SUGGÉRÉ : CIRQUE DES GRIVES ROSÉ (+17€)

14€

MAIN COURSES

Rabbit tournedos with mustard

ACCORD SUGGÉRÉ : LES PLANÈTES ROUGE (+17€)

28€

Pork chop, low-temperature cooking, port sauce

ACCORD SUGGÉRÉ : TERRAS DO GRIFO ROUGE (+9€)

27€

Piece of beef, pepper sauce*

ACCORD SUGGÉRÉ : POMMERY GRAND CRU 2009 (+22€)

33€

Sea bass fillet, vegetable tian, sauce vierge

ACCORD SUGGÉRÉ : SÉMAPHORE BLANC (+17€)

29€

Casserole of Mediterranean vegetables

ACCORD SUGGÉRÉ : SÉMAPHORE BLANC (+17€)

23€



GARNISH

Baby potatoes

Courgettes Gratin

Piperade

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Extra topping : 3€

DESSERTS



PAVLOVA WITH RED FRUITS

ACCORD SUGGÉRÉ : POMMERY BRUT ROYAL ROSÉ (+18€)

14€

Pavlova with red fruits

Behind its bewitching lightness, Pavlova hides a story as delicate as its crisp meringue. This airy dessert was created in honour of the famous Russian ballerina Anna Pavlova, during one of her tours of the southern hemisphere in the 1920s. Its white meringue dress, smooth whipped cream and fresh fruit are said to evoke the dancer's light, graceful tutu. But a mystery still hangs in the air: who, Australia or New Zealand, can really claim to have created it? New Zealand presents a cookbook dated 1929 that mentions Pavlova, while Australia refers to a Perth chef who imagined it as early as 1926. Who cares, as long as the pleasure remains intact? Today, Pavlova is a must-have of southern festive tables and has established itself as a cult dessert the world over.

Peach Melba

ACCORD SUGGÉRÉ : POMMERY BRUT ROYAL ROSÉ (+18€)

14€

Chocolate crunch

ACCORD SUGGÉRÉ : PORTO VINTAGE 2015 (+8€)

12€

Roasted apricot with honey from Clos Pompadour

ACCORD SUGGÉRÉ : RATAFIA DEMOISELLE (+9€)

14€

Lemon Finger

ACCORD SUGGÉRÉ : APANAGE BLANC DE BLANCS (+18€)

14€

TO SHARE

Tarama

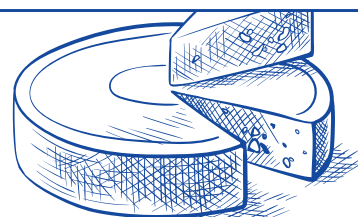
14€

Iberian ham

20€

Fresh goat's cheese with wild herbs

14€



CHEESE PLATTER

16€

FOR CHILDREN AND GOURMETS

Croque Monsieur*

13€

Macaroni with ham*

13€

*Origins : France

CHAMPAGNES & WINES

CHAMPAGNES

	GLASS 12CL - 12.5% VOL.	BOTTLE 75 CL	MAGNUM 150 CL
Pommery Apanage Brut CHAMPAGNE POMMERY	15 €	80 €	170 €
Pommery Apanage Blanc de Blancs CHAMPAGNE POMMERY	18 €	95 €	-
Pommery Apanage Blanc de Noirs CHAMPAGNE POMMERY	-	95 €	-
Pommery Apanage 1874 CHAMPAGNE POMMERY	-	120 €	-
Pommery Grand Cru Millésimé 2009 CHAMPAGNE POMMERY	22 €	110 €	-
Pommery Royal Blue Sky CHAMPAGNE POMMERY	-	100 €	-
Pommery Brut Royal Rosé CHAMPAGNE POMMERY	18 €	95 €	-
Pommery Cuvée 150 ans CHAMPAGNE POMMERY	-	190 €	-
Cuvée Louise Brut Nature 2006 CHAMPAGNE POMMERY	-	250 €	-
Cuvée Louise Brut 2006 Parcelle CHAMPAGNE POMMERY	-	210 €	-
Diamant Brut CHAMPAGNE VRANKEN	17 €	90 €	190 €
Diamant Brut Rosé CHAMPAGNE VRANKEN	-	105 €	-
Diamant Grand Cru Millésimé 2014 CHAMPAGNE VRANKEN	-	130 €	-



APANAGE 1874
Glass 24€ - Bottle 120€

A connection between the great terroirs of Champagne and the finest restaurants of the world, Apanage 1874 is a blend of 5 vintages (2018, 2015, 2012) and our perpetual reserve.

WINES



LES PLANÈTES
Rouge Millésime 2020 :
Glass : 17€ - Bottle : 85€

The winemaking method is new and unique, based on the berry. Chosen one by one by expert hands, they are then vinified by grape variety in the gentle glaze of the sandstone eggs, to be finally blended by the cellar master and reach the perfect balance. Grain after grain, berry after berry, is meticulously inserted into this container.

	GLASS 12CL	BOTTLE 75 CL
La Chapelle Gordonne Blanc 2024 AOC CÔTES DE PROVENCE - 13% VOL.	-	50 €
La Chapelle Gordonne Rouge 2016 AOC CÔTES DE PROVENCE - 13,5% VOL.	-	60 €
La Chapelle Gordonne Rosé Bio 2024 AOC CÔTES DE PROVENCE - 12,5% VOL.	10 €	50 €
Cirque des Grives 2025 Rosé AOC CÔTES DE PROVENCE - 12,5% VOL.	17 €	85 €
Sémaphore Blanc Bio 2022 AOC CÔTES DE PROVENCE - 12,5% VOL.	17 €	85 €
Les Planètes Rouge 2024 AOC CÔTES DE PROVENCE - 13,5% VOL.	17 €	85 €
Terras Do Grifo Rouge 2021 DOC DOURO - 13,5% VOL.	9 €	45 €
Pink Flamingo Gris de Gris Bio 2025 IGP SABLE DE CAMARGUE - 12,5% VOL.	7 €	35 €
Château Panery La Madonne Blanc 2020 IGP PAYS D'OC - 13,5% VOL.	-	70€
Château Panery La Madonne Rouge 2022 AOP DUCHÉ D'UZES - 14% VOL.	-	65€
Porto Quinta Do Grifo Vintage 2015 - 20% VOL.	8 € (7cl)	-
Ratafia Demoiselle - 18% VOL.	9 € (7cl)	-

SOFT

Jus (25CL)	4,00€	Tonic (25CL)	4,00€	Chateldon (75CL)	7,00€
Coca cola (33CL)	4,00€	Limonade (33CL)	3,00€	Thé	4,00€
Coca cola zéro (33CL)	4,00€	Evian (50CL OU 100CL)	5,00€ 5,00€	Café	3,00€
Fuze Tea (25CL)	4,00€	Perrier (33CL)	4,00€	Cappuccino	3,50€
Orangina (25CL)	4,00€	Badoit (50CL OU 100CL)	3,50€ 3,50€		

TARIFS NETS, EXPRIMÉS EN TTC, SERVICE INCLUS.
Net rates, including VAT and service.