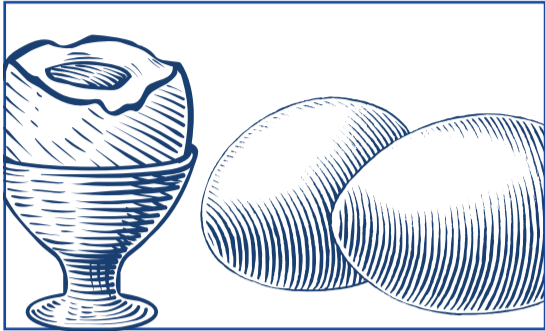


LE RÉFLECTOIRE

LE RESTAURANT DU DOMAINE VRANKEN - POMMERY

STARTERS



Grandma Style œuf Cocotte (Baked Egg)

SUGGESTED PAIRING: DIAMANT BRUT (+17€)
12€

Œuf Cocotte (Baked Egg)

The œuf cocotte (baked egg) traces its origins back to Roman Antiquity. At that time, small ceramic pots were used to cook eggs using steam or gentle heat. This controlled cooking method allowed for a delicate texture, very similar to the one we still enjoy today: a set white and a molten yolk. Over the centuries, the term "cocotte" came to designate the vessel itself before naming the preparation it contained. It was in the 19th century that the œuf cocotte as we know it truly emerged in French gastronomy. The dish was then popularized by great chefs, notably Auguste Escoffier, who included it in his works and helped codify its preparation. Cooking in a bain-marie (water bath) became a signature: gentle, precise, and elegant. The œuf cocotte naturally found its place in bourgeois cuisine and Parisian restaurants. In the 20th century, it established itself as a refined starter in the culinary hotspots. Enriched with cream, mushrooms, fresh herbs, salmon, or even truffle, it became a field of expression for chefs, capable of combining simplicity with sophistication.

Foie Gras with Port & Blackcurrant*

SUGGESTED PAIRING: POMMERY GRAND CRU MILLÉSIMÉ 2015 (+22€)
20€

Champagne Lentil Salad and Smoked Trout

SUGGESTED PAIRING: POMMERY APANAGE BRUT (+15€)
15€

Quail Fillet with Mushroom Variations

SUGGESTED PAIRING: POMMERY APANAGE BRUT (+15€)
14€

MAIN COURSES

Traditional Beef Bourguignon (cocotte-braised)*

SUGGESTED PAIRING: LES PLANÈTES ROUGE (+17€)
28€

Pike Quenelle with Crayfish and Basmati Rice

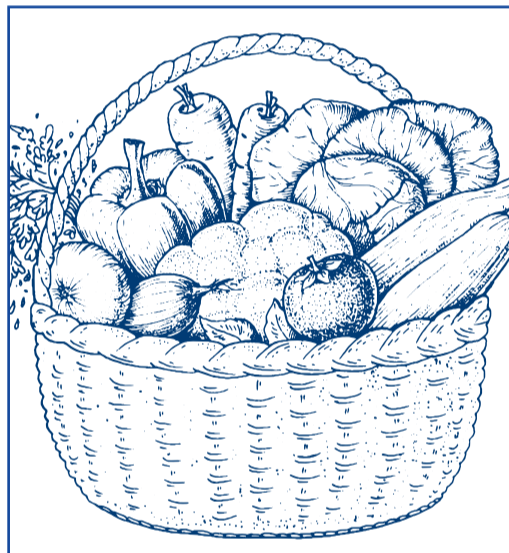
SUGGESTED PAIRING: CIRQUE DES GRIVES ROSÉ (+17€)
26€

Apicius-Style Duckling Fillet*

SUGGESTED PAIRING: LA CHAPELLE GORDONNE ROSÉ (+10€)
28€

Pearl Barley Risotto with Heirloom Vegetables

SUGGESTED PAIRING: SÉMAPHORE BLANC (+17€)
24€



SIDES

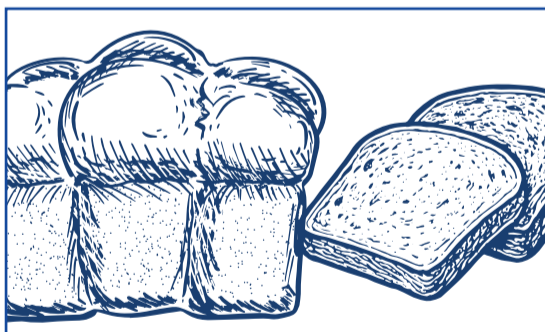
Dauphinoise potatoes

Brussels sprouts

Basmati rice

Additional side dish: 5€

DESSERTS



Brioche Perdue with Vanilla Ice Cream

SUGGESTED PAIRING: RATAFIA DEMOISELLE (+9€)
14€

The Brioche Perdue

The brioche perdu or brioche French toast, also known as pain perdu, sinks its roots into an ancient, almost millennial history. As far back as Roman Antiquity, around 25 BC, the gastronome Marcus Gavius Apicius mentions in his treatise *De re coquinaria* a simple and ingenious preparation: stale bread soaked in milk, then delicately fried in oil. Already, the idea was there - to transform the ordinary into a treat, and above all, to let nothing go to waste. Born from this domestic wisdom, the recipe crossed centuries and borders, being passed down from generation to generation. In the Middle Ages, it appeared in French kitchens under the name "pain ferré," revealing the talent of our ancestors for sublimating leftovers and turning a modest dish into a true delight. Under the reign of Henry IV (1589-1610), the preparation experienced a new surge in popularity. It left common households to invite itself onto nobility tables and even into the royal entourage. Stale bread then became cake, lending itself just as well to sweet versions as to savoury interpretations. This versatility already heralded the richness and modernity of this timeless dish.

Mango & Coconut Pavlova

SUGGESTED PAIRING: POMMERY BRUT ROYAL ROSÉ (+18€)
14€

Chocolate Crisp

SUGGESTED PAIRING: PORTO QUINTA DO GRIFO VINTAGE 2015 (+8€)
12€

Classic Paris-Brest

SUGGESTED PAIRING: POMMERY APANAGE BRUT (+15€)
14€

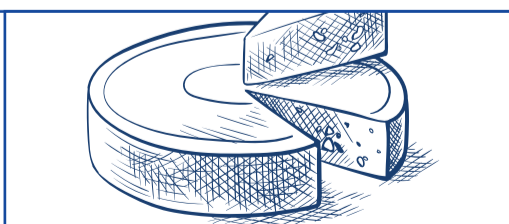
TO SHARE

Iberian Ham

20€

Fresh goat cheese with wild herbs

14€



Cheese Plate

16€

FOR CHILDREN AND GOURMETS

Croque Monsieur*

15€

Ham Coquillettes Pasta*

15€

*Meat of French origin

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 2015 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	-	150€	-

WINES

	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 Rosé 2023 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 2023 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

Juice (25cl)	4,00€
Coca cola (33cl)	4,00€
Coca cola zéro (33cl)	4,00€
Fuze Tea (25cl)	4,00€
Orangina (25cl)	4,00€

Tonic (25cl)	4,00€
Limonade (25cl)	2,50€
Evian (50cl ou 100cl)	5,00€ 5,00€
Perrier (33cl)	4,00€
Badoit (50cl ou 100cl)	5,50€ 5,50€

Chateldon (100cl)	7,00€
Tea	4,00€
Coffee	5,00€
Capuccino	5,50€

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