



"On the same day, 5000 chefs around the globe will create a unique French dinner. Beyond a celebration of French cuisine, Goût de / Good France pays respect to today's cuisine: humanist, energetic, diverse, and relevant.

Contributing Goût de / Good France chefs all share the same values: sharing, enjoying, and respecting good food and the planet."

Alain Ducasse

DINNER, MARCH 21ST, 2019

380 €

WINE PAIRING

200 €

2009 - Champagne - Amour de Deutz - Deutz

2016 - Côtes de Provence – Milia - Clos de l'ours

2012 - Meursault - Clos de Mazerai - Domaine Jacques Prieur

2012 - Châteauneuf-du-Pape - Piedlong - Domaine du Vieux
Télégraphe

2017 - Jurançon - Au Capcèu - Camin Larredya

Langoustine from Scotland, fennel/lemon

Fillet of John Dory,
green asparagus and black olives

Chicken from Culoiseau farm,
morels, wild garlic

Selection of French cheeses

All about pistachio!

