

# LE PAN

a p i c i u s

## SPECTACULAR BLACK GOLD RSRV CHAMPAGNE X W3 CAVIAR

Saturday, 15 May 2021  
Dinner, 6:30 p.m. to 9:30 p.m.

### *Menu Dégustation*

**Baerii caviar 8+ years, Sichuan**

*Polmard beef tartare, onion consommé aspic  
RSRV Cuvée 4.5 NV*

**Premium Oscietra caviar 12+ years, Yunnan**

*Huîtres Ancelin oyster, lychee, combava, RSRV Champagne  
RSRV Blanc de Blancs 2012*

**Amur Beluga Huso caviar 15+ years, Zhejiang**

*lobster, ikejime sea bass, Granny Smith apple  
RSRV Blanc de Noirs 2009*

**Superior Oscietra 10+ years, Zhejiang**

*Imperial pigeon au sang, jus de carcasse  
RSRV Cuvée Lalou 2006*

**Golden caviar 10+ years, Sichuan**

*textures of chocolate, Valrhona Noir Araguani, arbequina olive oil*

\$2,988 per person