

M E N U T A I T T I N G E R
A TOAST TO EXCELLENCE

CHAMPAGNE TAITTINGER RESERVE BRUT

Green bean sorbet with semi-dehydrated cherry tomatoes

Figueres onions with bacon and truffle aroma

Roasted leek with green romesco

Scallop à la meunière with crustaceans and lime with creamy sweet potato gnocchi

CHAMPAGNE TAITTINGER LES FOLIES DE LA MARQUETTERIE

Rigattoni stuffed with lobster and vegetables with sea urchin cream

Striped red mullet, sea pesto and mussel ragù

CHAMPAGNE ROSÉ PRESTIGE TAITTINGER

Duroc pork ribs cooked at low temperature, grilled sea cucumbers and caviar

Cheese and Taittinger, sparkling harmony by Toni Gerez

CHAMPAGNE TAITTINGER COMPTES

CLOS DE LA TORRE extra virgin olive oil, orange blossom ice cream and honey air

PETITS-FOURS

Golden bubble, a bonbon evoking luxury and champagne bubbles

Chocolate cuvée, inspired by the richness of Taittinger's finest cuvées

Taittinger éclat, respecting the glimmer and champagne sparkle

Sublime toast, a tribute to celebrations and special moments with Taittinger

Peralada, 27th October

180€


**RESTAURANT
CASTELL
PERELADA**


CHAMPAGNE
TAITTINGER
REIMS FRANCE