



**KATE &  
KON**

## **Tour de France culinaire** **A GOURMET JOURNEY ACROSS FRANCE**

### **MENU**

#### **Plateau de Fruits de Mer**

Bollinger Special Cuvée, Champagne Bollinger

#### **Quiche Lorraine**

2018 Pinot Gris "Réserve", Domaine F.E. Trimbach

2017 Gewürztraminer "Réserve", Domaine F.E. Trimbach

#### **Pike-perch, Beurre Blanc, Kate & Kon Caviar**

2024 Saumur blanc "Insolite" Domaine des Roches Neuves

2023 Pouilly-Fumé, Hubert Brochard

#### **Brandade of Cod, Bouillabaisse**

2022 Arbois Chardonnay Grand Curoulet, Domaine du Pélican

2022 Arbois Savagnin Ouillé Grand Curoulet, Domaine du Pélican

#### **Bœuf Bourguignon, Baguette**

2021 Gevrey-Chambertin, Maison Marchand-Tawse

2021 Beaune "Montrevenots" 1er Cru Rouge, Antoine Jobard

#### **Filet Rossini, Foie Gras, Duchess Potatoes, Truffle, Madeira Sauce**

2007 Le Gay, Château Le Gay

2013 Gazin, Château Gazin

#### **Cheese Selection by Antony, served from the cheese trolley**

2022 Rieussec, Château Rieussec

2021 Rieussec, Château Rieussec

#### **Delicacies of Chocolate**

Pale & Dry X.O. Cognac Grande Champagne, Delamain Cognac

*Price per person: €399 including wine pairing, champagne, and cognac according to the menu*

**Hotel Schloss Dürnstein GmbH**

HOTEL - RESTAURANT

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