



*'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 the principles of high quality, environmentally responsible cuisine.'*

Alain Ducasse

**2017 CÔTES DE PROVENCE CRU CLASSÉ** – Château de Selle Rosé –  
Domaines Ott

**2014 VAR** – Les Auréliens Blanc – Domaine de Triennes

**2011 BANDOL** – Château de Pibarnon Rouge

**2017 PALETTE** – Château Simone Rosé

**Wine pairing HK\$ 588**

## DINNER

MARCH 21, 2019

HK\$ 1,288

Sardines marinées, carotte et coriandre  
*Marinated sardines, carrot and coriander*  
醃製沙丁魚·胡蘿蔔·芫荽



Petit épeautre de Haute-Provence, gamberoni et aubergine fumée  
*Small spelt from Haute-Provence, gamberoni and smoked aubergine*  
普羅旺斯小麥窩·紅蝦·煙燻茄子



Filet de bœuf, panisses dorées,  
condiment olives noires, tomates et anchois  
*Fillet of beef, panisses, black olive, tomato and anchovy condiment*  
牛柳配鷹嘴豆炸餅·黑橄欖·蕃茄·鯷魚



Picodon fermier  
*Farm Picodon*  
羊奶芝士



Notre Tropicienne  
*Our 'Tropicienne'*  
特羅佩軟包