

EIGHT-HANDS DINNER
CHALLENGE INTERNATIONAL DU VIN*
120€* DRINKS INCLUDED - 18TH OF OCTOBER 2025

LE COUP DE COEUR DES CHEFS :
LE CHÂTEAU MOULIN DELILLE - AOC SAINT-ESTÈPHE 2023

CANAPÉS

Each chef will prepare a surprise canapé

WILD GAME MEAT PÂTÉ EN CROÛTE AND PÉRIGUEUX SAUCE
Clémentine COUSSEAU

CRISPY MIQUE "BOUCHÉE À LA REINE" STYLE, STUFFED WITH RED-CLAWED LANGOUSTINES, AUTUMN
VEGETABLES, CREAMY LOBSTER SAUCE WITH MADAGASCAR VANILLA
Clément COSTES

DUCK BREAST FROM LA MAISON LALEUR WITH VINEYARD FLAVORS, BEETROOT IN TEXTURES, FIG
CONDIMENT AND ALMOND EMULSION
Quentin MERLET

TRIPTYCH OF THE SENSES : FIG, CHOCOLATE AND OLIVE OIL
Mathieu METIFET