

# Château Palmer Dinner at Restaurant Vincents

## Aperitif



**Champagne Diebolt-Vallois Prestige Blanc de Blancs Brut**

*Amuse bouche from the chef Aleksandrs Nasikailovs*



*Vincents freshly baked breads with Bordier butter*



*New potatoes with chanterelles, softly boiled hens egg and porcini velouté*

**Alter Ego de Palmer 2012 Margaux**



*Donald Russell lamb with peppermint green peas and lamb jus*

**Alter Ego de Palmer 2011 Margaux**



*Roe deer with new summer vegetables, parsnip purée and red wine sauce*

**Château Palmer 2008 3ème Cru Classé Margaux**



*Gotland rib eye steak with bone marrow and Bordelaise sauce*

**Château Palmer 2006 3ème Cru Classé Margaux**



*Truffled Brie de Meaux*

**Château Palmer 1999 3ème Cru Classé Margaux**

**Price per person Eur 280,00**