

KRUG STUDIO



By reservation only

MUSIC AND FOOD PAIRING EXPERIENCES

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MUSIC PAIRING WITH KRUG GRANDE CUVÉE 169^{ème} ÉDITION **55 €**

Tasting of Krug Grande Cuvée 169^{ème} Édition

MUSIC PAIRING WITH LES CRÉATIONS DE 2006 **95 €**

Tasting of Krug 2006 & Krug Grande Cuvée 162^{ème} Édition

To accompany : Salty prelude

Warm shortbread with parmesan
Matchsticks of Beaufort in puff pastry

MUSIC AND FOOD PAIRING EXPERIENCES

A unique menu for the whole table, specially prepared by our chefs.

MUSIC AND FOOD PAIRING EXPERIENCE - 4 COURSES AROUND KRUG GRANDE CUVÉE 169^{ème} ÉDITION **260 €**

A Music Pairing experience crafted for Krug Grande Cuvée 169^{ème} Édition

Followed by a gastronomic menu including two classes of Krug Grande Cuvée 169^{ème} Édition

SALTY PRELUDE

Warm shortbread with parmesan
Matchsticks of Beaufort in puff pastry

STEAK TARTARE, OYSTERS AND CAVIAR

Bonito and nashi bouillon

OR

SCALLOP RAVIOLI WITH TROUT ROE

Lemon leaf butter and lemon caviar

IODIZED STEAMED TURBOT

Clams in sake, seaweed, nori

OR

SWEETBREAD STUDED WITH TRUFFLES

Artichokes in sauce

INTERLUDE

FRESHNESS OF CITRUS

Grapefruit and star anise sorbet
Crunchy meringue and shortbread

MUSIC AND FOOD PAIRING EXPERIENCE - 6 COURSES AROUND LES CRÉATIONS DE 2006 **370 €**

Music Pairing Experiences crafted for Krug 2006 and Krug Grande Cuvée 162^{ème} Édition

Followed by a gastronomic menu with another glass of Krug 2006 and Krug Grande Cuvée 162^{ème} Édition

SALTY PRELUDE

Warm shortbread with parmesan
Matchsticks of Beaufort in puff pastry

STEAK TARTARE, OYSTERS AND CAVIAR

Bonito and nashi bouillon

SCALLOP RAVIOLI WITH TROUT ROE

Lemon leaf butter and lemon caviar

IODIZED STEAMED TURBOT

Clams in sake, seaweed, nori

SWEETBREAD STUDED WITH TRUFFLES

Artichokes in sauce

INTERLUDE

FRESHNESS OF CITRUS

Grapefruit and star anise sorbet
Crunchy meringue and shortbread

KRUG



Net prices in euros - Taxes and service included -
Allergen list available on request