

# Carte des Vins

A glass of selected wine chosen  
by prestigious restaurants in Paris, TAILLEVENT




- ALSACE -

## ALSACE SPARKLINGS

Recommended Pairing

A glass /70ml    A glass /100ml

- |  |        |   |       |         |
|--|--------|---|-------|---------|
|  | ●●●●●● | Crémant d'Alsace Brut – Kientzler N.V. .... | ¥ 990 | ¥ 1,320 |
|  |        | ◆Auxerrois                                  |       |         |

## ALSACE WHITE WINES

Recommended Pairing

A glass /70ml    A glass /100ml

- |    |        |   |         |         |
|----|--------|---|---------|---------|
| 1. | ●●●●●● | Pinot Blanc Auxerrois – Henri Fuchs 2015 .....                    | ¥ 880   | ¥ 1,210 |
|    |        | ◆Auxerrois, Pinot Blanc   |         |         |
| 2. | ●●●●●● | Gewurztraminer Dirstelberg – Agathe Bursin 2016 .....             | ¥ 990   | ¥ 1,320 |
|    |        | ◆Gewurztraminer   |         |         |
| 3. | ●●●●●● | Sylvaner “Z” – Paul Kubler 2010 .....                             | ¥ 1,100 | ¥ 1,540 |
|    |        | ◆Sylvaner   |         |         |
| 4. | ●●●●●● | Grand cru Rangden de Thann Riesling – Martin Schaetzel 2009 ..... | ¥ 1,540 | ¥ 2,200 |
|    |        | ◆Riesling   |         |         |

● Vegetables   ● Seafood   ● Caviar   ● Meat   ● Pork ,Chicken   ● Butter , Cream ,etc..   ● Quiche , Pie

## ALSACE RED WINES

Recommended Pairing

A glass /70ml    A glass /100ml

- |    |        |   |         |         |
|----|--------|---|---------|---------|
| 1. | ●●●●●● | Pinot Noir Vignoble d'E – Ostertag 2010 .....   | ¥ 1,100 | ¥ 1,430 |
|    |        | ◆Pinot Noir                                     |         |         |
| 2. | ●●●●●● | Lutzeltal Pinot Noir – Agathe Bursin 2016 ..... | ¥ 1,320 | ¥ 1,760 |
|    |        | ◆Pinot Noir                                     |         |         |

## ALSACE DESSERT WINES

Recommended Pairing

A glass /70ml

- |    |        |   |         |
|----|--------|---|---------|
| 1. | ●●●●●● | Gewurztraminer Cuvée Christine Vindange Taltive – Schlumberger 2013 ..... | ¥ 1,540 |
|    |        | ◆Gewurztraminer   |         |

## COLLECTION TAILLEVENT

Recommended Pairing

A glass /70ml    A glass /100ml

- |   |        |  |         |         |
|---|--------|--|---------|---------|
|  | ●●●●●● | Champagne, Brut – Deutz N.V. ....                          | ¥ 1,540 | ¥ 2,200 |
|   |        | ◆Chardonnay, Pinot Noir, Pinot Meunier                     |         |         |
|  | ●●●●●● | Bourgogne, Chassagne Montrache – Joseph Drouhin 2017 ..... | ¥ 1,980 | ¥ 2,750 |
|   |        | ◆Chardonnay  |         |         |
|  | ●●●●●● | Bourgogne, Volnay – Henri Boillot 2012 .....               | ¥ 1,980 | ¥ 2,750 |
|   |        | ◆Pinot Noir  |         |         |
|  | ●●●●●● | Bordeaux, Saint-Estéphe – CH. Phélan Ségur 2011 .....      | ¥ 1,430 | ¥ 1,980 |
|   |        | ◆Merlot, Cabernet Sauvignon                                |         |         |

Please enjoy any bottles from the shop.

CHARGE ¥1,100/ Bottle

● Vegetables   ● Seafood   ● Caviar   ● Meat   ● Pork ,Chicken   ● Butter , Cream ,etc..   ● Quiche , Pie

# Menu

## APPETIZER

- Season Salad ..... ¥ 880
- White Asparagus Mimosa ..... ¥ 1,320
- Quiche of a day ..... ¥ 1,210
- A plate of Norwegian smoked salmon ..... ¥ 1,980
- A Plate of juicy pork patty ..... ¥ 1,650
- An assorted plate of ham, salami and patty ..... ¥ 1,760
- Traditional French meal, patty in crust pie ..... ¥ 2,750  
< limited quantity >

\* Menu might be changed day by day. To customers with food allergies : Please inform our staff.

## L'accord Mets & Vins

### 'Harmony of Food and Wine'

a fine pairing of delectable food that harmonizes  
with the selected wines of TAILLEVENT

## PLATES

- Truffle Risotto ..... ¥ 2,200
- Braised Porc with White Beans..... ¥ 1,320
- Sausage of Lyon ..... ¥ 1,980
- Boeuf Bourguignon ..... ¥ 1,980

## CHEESE

- Selection of cheese ..... ¥ 660
- Selection of 5 cheeses ..... ¥ 2,420

● Vegetables ● Seafood ● Caviar ● Meat ● Pork ,Chicken ● Butter , Cream ,etc.. ● Quiche , Pie



## S N A C K

- 
- Caviar ..... 15g ¥ 5,500  
2 Spoons ¥ 2,200
  - Assorted pickles, adding soft flavor for wine ..... ¥ 880
  - Olives, fine balance of aroma and flavor ..... ¥ 660
  - Assorted dried fruits ..... ¥ 990
  - Assorted aromatic mixed nuts ..... ¥ 880
  - Baguette, butter on side ..... ¥ 330

## C A F É M E N U

### D r i n k

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- Coffee, aromatic beans by Illy Coffee ..... ¥ 935
  - Espresso, concentrated aromatic flavor ..... ¥ 935
  - Darjeeling tea, selected high quality tealeaf ..... ¥ 990  
from Makaibari, India. (HOT / ICE)
  - Sparkling water ..... ¥ 660
  - Water ..... ¥ 660

### D e s s e r t s

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- Macarons ..... 2 pièces ¥ 715
  - Dark Chocolate Covered Raisins with Sauternes Wine ..... 20g ¥ 660
  - Fruit Compote ..... ¥ 880

