

KRUG
CHAMPAGNE

x



69 €	Krug Grande Cuvée 170 ^{ème} Édition By the glass	S.A
89 €	Krug Rosé 28 ^{ème} Édition By the glass	S.A
109 €	Krug Vintage By the glass	2011
390 €	Krug Grande Cuvée 172 ^{ème} Édition 1/2 Bottle	S.A
790 €	Krug Grande Cuvée 172 ^{ème} Édition	S.A
1 550 €	Krug Grande Cuvée 170 ^{ème} Édition Magnum	S.A
1 050 €	Krug Rosé 28 ^{ème} Édition	S.A
1 900 €	Krug Vintage	2011
1 850 €	Krug Vintage	2008
1 550 €	Krug Vintage	2006
1 490 €	Krug Vintage	2004
1 780 €	Krug Vintage	2002
3 200 €	Krug Vintage	2000
2 090 €	Krug Vintage	1998
2 350 €	Krug Vintage	1996
4 500 €	Krug Vintage Magnum	1995
3 100 €	Krug Vintage	1988
4 900 €	Krug Collection	1995
3 990 €	Krug Collection	1990
4 300 €	Krug Collection	1988
12 500 €	Krug Collection Magnum	1985
9 400 €	Krug Collection Magnum	1981
12 000 €	Krug Clos du Mesnil Magnum	2008
5 900 €	Krug Clos du Mesnil	2008
4 200 €	Krug Clos du Mesnil	2006
3 700 €	Krug Clos du Mesnil	2004
4 500 €	Krug Clos du Mesnil	2002
5 800 €	Krug Clos du Mesnil	2000
5 900 €	Krug Clos du Mesnil	1998
8 200 €	Krug Clos d'Ambonnay	2006
9 500 €	Krug Clos d'Ambonnay	2002

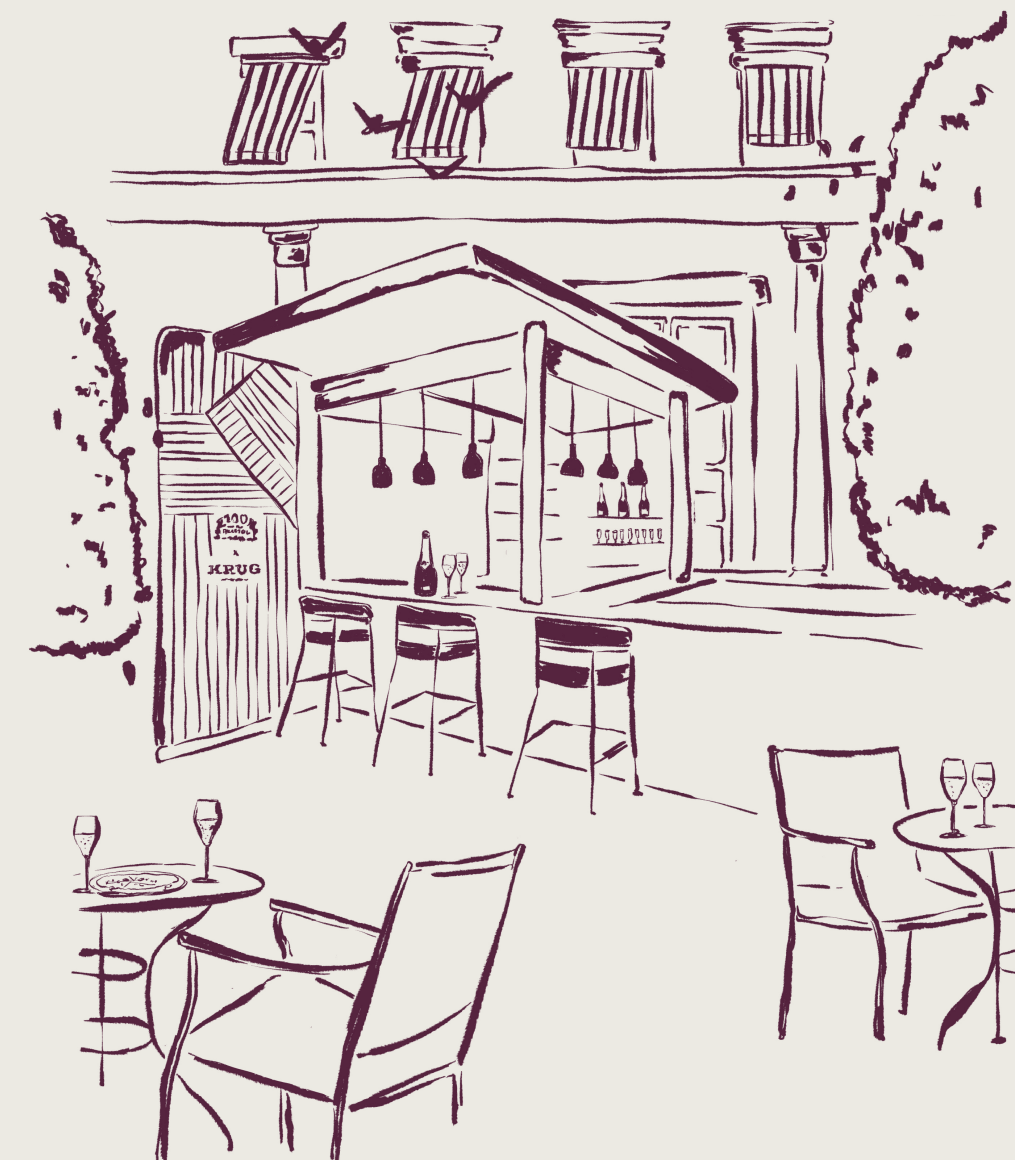


KRUG
CHAMPAGNE

x



Krug in the Kitchen



 x 		 x 		 x 	
TASTING MENU		WITH KRUG CLASSIC PAIRING: 380 €		PIZZA “Classic Roman Style”	
STARTER					
Fresh tuna crudo with Sologne caviar and olive oil from “La Trinité”		1 glass of Krug Rosé 28^{ème} Édition 2 glasses of Krug Grande Cuvée 172^{ème} Édition		Margherita classica 38 € Tomato base, “fleur de lait” mozzarella, oregano, basil, olive oil Miss Red 36 € With 4 varieties of tomatoes, garrigue olive oil, capers and olives, red cow parmesan Mister Green 48 € Zucchini and ricotta base, green vegetables, stracciatella, baby shoots I’m Picky 40 € Tomato and “Lodosa” piquillo pepper base, mozzarella, spicy sausage, “Espelette” pepper oil Krug Lover 70 € Carrot and ricotta base, baby carrots from Touraine with coriander, gambero rosso, curry oil Burratine 42 € Tomato base, mozzarella, burratine, Paris-style cooked ham, olives, arugula Tartufata 90 € Creamy parmesan and truffle The Queen of queens 48 € Tomato base, mozzarella, Paris-style cooked ham, wild and Paris mushrooms « Teglia » Tuna space 48 € Spicy tomato syrup, raw tuna, avocado, coriander, olive oil + Sologne caviar (30g) 135 € Culatello di Spigaroli 65 € Fresh tomato, culatello, creamy red cow’s cheese Parmesan 36 months aged	
PIZZA		WITH KRUG PRESTIGE PAIRING: 630 €			
KRUG LOVER Carrot and ricotta base, baby carrots from Touraine with coriander, gambero rosso, curry oil		MARGHERITA CLASSICA Tomato base, “fleur de lait” mozzarella, oregano, basil, olive oil			
TARTUFATA Creamy parmesan and truffle		CULATELLO DI SPIGAROLI Fresh tomato, culatello, creamy red cow's cheese Parmesan 36 months aged			
DESSERTS		1 glass of Krug Rosé 28^{ème} Édition 1 glass of Krug Grande Cuvée 172^{ème} Édition 1 glass of Krug Grande Cuvée 170^{ème} Édition magnum 1 glass of Krug Vintage 2011 1 glass of Krug Vintage 2000			
Strawberries preserved in their juice, “Bronte” pistachio ice cream		Affogato Coffee			
		Each glass will hold 10 cl. A bottle may be selected in place of the above food and wine pairings.			