



## DÎNER AU COGNAC

CHATEAU PEYBONHOMME - LES - TOURS LE BLANC

BONHOMME

2016

VIN BIOLOGIQUE

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HAPENDATUD KARTUL JA KANAMAKS  
METSPEÄHKEL | KARTULIKOORE JA KONJAKI KASTE

FERMENTED POTATO AND CHICKEN LIVER  
HAZELNUT | POTATO SKIN AND COGNAC SAUCE

MAXIME TRIJOL PINEAU DES CHARENTES BLANC

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SOOLAPART

LÖKKEKAPSAS | MUSTSÖSTAR JA KRABIMAJONEES

CURED DUCK

BIRCH LOG GRILLED CABBAGE | BLACKCURRANT AND  
CRAB MAYONNAISE

L'ATYPIC DE PEYBONHOMME

2015

VIN BIODYNAMIQUE

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LIIVATALU LAMMAS NINAST SABANI  
PASTINAAK | MUST KÜÜSLAUK | HAPENDATUD  
VARSELLER

LIIVATALU LAMB FROM NOSE TO TAIL  
ROASTED PARSNIP | BLACK GARLIC | FERMENTED  
CELERY STALK

CHATEAU LA GROLET - SANS SULFITES AJOUTÉS

2015

VIN BIODYNAMIQUE

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PÖDER

"PÕHJA" KEENUD PAJUMÄE KOOREKASTE  
MARJAD JA NORDIC SHIITAKE

MOOSE

BURNED PAJUMÄE CREAM SAUCE | BERRIES  
AND NORDIC SHIITAKE

CHATEAU PEY - BONHOMME - LES - TOURS

2014

VIN BIODYNAMIQUE

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LEIVA DESSERT

KONJAKI JA KASEKÄSNA JÄÄTISEGA

BREAD DESSERT

COGNAC AND CHAGA ICE CREAM

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MUSTA KÜÜSLAUGU TRÜHVLID  
"MEEKÄRG" JA JUURVILJAKOMM

BLACK GARLIC TRUFFLES  
"HONEYCOMB" AND VEGETABLE CANDY

CHEMEX

KENYA TEKANGU COOPERATIVE SOCIETY AA

COGNAC MAXIME TRIJOL  
GRANDE CHAMPAGNE SPECIAL BLEND OF  
KAIDO LAANET

15TH ANNIVERSARY OF COOPERATION  
LIMITED EDITION

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