WEDNESDAY 07/10/26

LA LUNE

café • bar á vins • restaurant

SPRING

REGIONAL DINNER SERIES: CHAMPAGNE



TO CONSIDER:

HOUSE CHAMPAGNE — **$26 GLS**

4 COURSE REGIONAL PAIRING, — **$85**
(chat to your garcon)

TO START:

PARSLEY GARLIC ESCARGOT,
w/ butter, garlic, parsley

BOUDIN BLANC,
w/ caramelised apple

CHOUCROUTE DE BRIENNE,
sauerkraut, pork collar, sausage

PALETTE CLEANSER,
sorbet, champagne

FROMAGE,
w/ condiments

we will do our best to meet any dietary requirements please advise in advance.