



alchémille
JÉRÔME JAEGLE

CHRISTOPHE SCHMITT & JÉRÔME JAEGLE

4-HAND DINNER

FOOD AND WINE PAIRING

SUNDAY 1st AUGUST, 2021



4-Hand dinner

Food and wine pairing

Christophe Schmitt

Agay red mullet, Provence cherry tomatoes and lemon thyme granita
Crémant brut d'Alsace from Vincent Fleith

Jérôme Jaegle

Wild thyme, old Rhine carp, courgette, garum and wild garlic
Riesling Grande Cuvée Schlossberg, Magnum 2019 from Domaine Weinbach

Christophe Schmitt

Gambero Rosso of San Remo cooked in salt steam flavoured
with sage and artichoke barbajuan
Cloud of prawns, shellfish juice with Tuilé of Saint Jeannet
Le Clos rosé from Clos Saint Vincent, AOC Bellet 2020

Jérôme Jaegle

Peppermint, Yannick Jaeger's pigeon, green beans and kombucha,
Oxalis, potato mousse and croutons
Pinot Noir « Clos des Capucins » 2019 from Domaine Weinbach

Jérôme Jaegle

Reine des prés, Barkass de la ferme sur le Mont, quetsche and mélisse
Gewurztraminer Altenbourg, Magnum 2015 from Domaine Weinbach

Gaëtan Fiard

Apricot infused with verbena, lightly candied fennel
and sorbet with herbs from the garden
L'Or de Vignelaure, IGP Méditerranée, Château Vignelaure