



Evening Wine Asparagus

Come and meet the winegrowers of
the Alsatian estate **Amélie & Charles Sparr**,
paired with a menu featuring asparagus
from **La Ferme Clarisse**

THURSDAY APRIL 18, 2024

HISTORIC BRASSERIE— LA MAISON DES TÊTES

Menu

Asparagus tempura

Pinot blanc, "Pensée" 2020

Royale of white asparagus,
wild asparagus and violets, verbena and lemon balm

Muscat, Fruit défendu 2019

Shellfish soup with green asparagus,
aniseed broth, grilled bone marrow

Riesling, Altenbourg 2021

Roast duckling with peppers,
white asparagus smoked with vine shoots,
pinot noir and red fruit jus

Pinot noir, Jardin d'Eden 2022 Magnum

White asparagus poached in Suze
white chocolate, strawberries and juniper berries

Gewurztraminer GC Mambourg, Passion 2017

Menu and drinks included*
90€ per person

(1 aperitif, 4 glasses of wine, water and hot beverage)

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Reservation recommended
[Click here to book](#)