



L'AUTOMNE

By Sébastien Lepinoy

As nature turns to deeper tones, the forests release their earthy fragrance of ceps, while the hunting season yields pheasant & venison of remarkable delicacy. The freshest catch from the azure waters of the French coast; velvety foie gras & chestnuts complete the autumn experience. Each of these finest ingredients are carefully selected by Chef Sébastien Lepinoy to reflect the elegance & tradition of the season. At Les Amis, these elements are not merely ingredients, but fragments of stories that invite our guests to savour & celebrate the rich narratives of French autumn.



ÉXPERIENCE OENOLOGIQUE

Classique

\$160

4 Glasses

Champagne - Dom Pérignon
Vintage Brut
2015

White - Château Romanin
"Les Baux de Provence" 2021
Provence

White - Alexandre Bain
Vin de France "L d'Ange" 2019
Loire Valley

Red - Château Brane-Cantenac
"Margaux de Brane" 2016
Margaux, Bordeaux

Découverte

\$360

6 Glasses

Champagne - Philipponat
"Clos des Goisses" Extra -Brut
2014

White - Les Dolomies
Vin de France "Les Boutonniers" 2023
Jura

White - Valentin Zúslin
Riesling "Pfingstberg" Grand Cru 2016
Alsace

Red - Rotem & Mounir Saouma
Châteauneuf-du-Pape "Omnia" 2020
Rhône Valley

Red - Cos d'Estournel
"Les Pagodes de Cos" 2017
Saint-Estèphe, Bordeaux

Cognac - Hennessy
Paradis "Les Amis"
Magnum

Plénitude

\$660

6 Glasses

Champagne - Bollinger
"La Grande Année Rosé" Brut
2015

White - Jessica Litaud
Pouilly-Fuissé "Sur la Roche" 1er Cru
2023
Burgundy

White - Vincent Girardin
Bâtard - Montrachet Grand Cru
2018
Burgundy

Red - Louis Jadot
Beaune "Clos des Ursules"
Monopole 1er Cru 2018, Jeroboam
Burgundy

Red - Domaine de la Commaraine
Pommard "Clos de la Commaraine"
Monopole 1er Cru 2022, Magnum
Burgundy

Sweet - Château D'Yquem
1er Cru Supérieur 2007, Imperial
Sauternes, Bordeaux

Wine selections and vintages are subject to alterations in accordance with current availability

Prices stated are subjected to prevailing government taxes and service charge