

Taking Burgundy to Keong Saik by
 Chef Laurent Peugeot of Le Charlemagne at Mag's
 Guest Chef Promotion from 25th – 28th November 2019



Lunch \$78.00++

Ravioli

Burgundy Snails, Patisson, Herb Butter, Mountain Ache

Monkfish

Chicory salad, Gin, Juniper Pickles & Garlic Flowers from Burgundy

Beef

Wagyu Rump Tataki, Aomori Black Garlic, Burnt Leek Vinaigrette

Chocolate

Pear, Miso, Fruity Pepper

Dinner \$168.00++

Hokkaido Scallop

Pomelo, Pickled Raddish (Takuan Kube Sake)

Ravioli

Burgundy Snails, Patisson, Herb Butter, Mountain Ache

Monkfish

Chicory salad, Gin, Juniper Pickles & Garlic flowers from Burgundy

Beef

Wagyu Rump Tataki, Aomori Black Garlic, Burnt Leek Vinegrette

Cheese

48 month aged Comte from Fromagerie Napoit, Grated Nuts,
 Celery Chutney

Chocolate

Pear, Miso, Fruity Pepper

FEATURED WINES at Special Prices

Robert Ampeau & Fils Pairing \$1580.00++
 (1 bottle each)

- 1996 Meursault 1er Cru Les Perrieres
- 1996 Puligny Montrachet 1er Cru Les Combettes
- 1992 Pommard
- 1993 Pommard
- 1976 Volnay 1er Cru Santenots
- 1993 Volnay 1er Cru Santenots
- 1996 Volnay 1er Cru Santenots

Whites

- 2016 Mâcon-Verzé Domaine Lafflaive \$98
- 2016 Mersault Sous Le Dos d'Ane 1er Cru Domaine Lafflaive \$250
- 2017 Chassagne-Montrachet Clos St Jean 1er Cru
 Domaine Francois Carillon \$165
- 2014 Fournier Marsannay St Urbai \$65
- 2016 Bachelet-Monnot Puligny-Montrachet \$100
- 2015 Antoine Jobard Meursault En la Barre \$120

Reds

- 2015 Saint-Aubin Rouge Les Pitangerets 1er Cru
 Domaine Francois Carillon \$85
- 2014 Volnay Les Caillerets 1er Cru Domaine
 Marquis d'Angerville \$150
- 2014 Meuneveaux Aloxe-Corton 1er Cru \$75
- 2016 Fournier Marsannay Clos du Roy \$60
- 2013 Heresztyn-Mazzini Gevrey 1er Champonnets \$130

MAG'S

Taking Burgundy to Keong Saik by
Chef Laurent Peugeot of Le Charlemagne at Mag's



Ramonet & Rousseau Dinner

29th & 30th November 2019

\$768 nett

Sold Out

Hokkaido Scallop

Pomelo, Pickled Radish (Takuan Kube Sake)

Ramonet, Puligny Montrachet 1er Cru Champs Canet 2011

Ravioli

Burgundy Snails, Patisson, Herb Butter, Mountain Ache

Ramonet Chevalier Montrachet Grand Cru 2011

Monkfish

Chicory Salad, Gin, Juniper Pickles & Garlic flowers from Burgundy

Armand Rousseau, Gevrey Chambertin Clos du Chateau 2015

Armand Rousseau, Gevrey Chambertin 1er Cru Lavaux

St. Jacques 2013

Beef

Wagyu Rump Tataki, Aomori Black Garlic, Burnt Leek Vinaigrette

Armand Rousseau, Clos de la Roche Grand Cru 2016

Armand Rousseau, Chambertin Grand Cru 2011

Cheese

48 month aged Comte from Fromagerie Napoit

Grated Nuts, Celery Chutney

Armand Rousseau, Ruchottes Chambertin, Clos des Rochottes

Monopole 2014

Chocolate

Pear, Miso, Fruity Pepper