



The
MACALLAN[®]
HIGHLAND SINGLE MALT
SCOTCH WHISKY



LA CHÈVRE D'OR

FOUR-HANDS DINNER
GREGORY GARIMBAY AND TOM MEYER

WEDNESDAY, MAY 7TH, 2025

AMUSE BOUCHE 
(Iodized broth/Verbena/Peas)

SPIDER CRAB 
(Lovage/Caviar)

SPINY ARTICHOKE 
(Sardine/Mint sauce/Polypody)

NONVILLE CABBAGE 
(Brioche/Olives)

VEAL SWEETBREADS  
(Malted barley/White asparagus/Woodruff zabaglione)

RHUBARB 
(Hibiscus/Muscovado)

5-course menu (drinks included)*

Price per person : 250 euros

*This exceptional dinner will be accompanied by a selection of wines chosen by our sommelier and spirits from the prestigious Macallan house.

In accordance with the provisions of Decree no. 2002-1465 dated December 17, 2002, Saint James Paris and its suppliers guarantee the origin of meat from France.

All our dishes are "home-made" and prepared on site from raw ingredients. Net prices in euros and services included. The list of allergens is available on request.