L'IMPRÉVU
VIN & TAPAS

Dishes To Share

Food And Wine Pairing Suggestions selected by Gwen

Savoy Cheese Fondue, Served with homemade croutons	**19.00/per person**
Domaine Rolet "Ouillé" AOC Arbois Savagnin-2025	**12.00-**
Savoyard Mixed Raclette (vegetarian option available)	**25.00/per person**
Domaine Rolet-Tradition-Rouge- AOC Arbois-2023	**10.00-**
Camargue Bull stew (Gardiane de Taureau)	**22.00/per person**
Chateau de Lascau "Carra" AOC Pic-Saint-Loup	**9.00-**

Dishes

Food And Wine Pairing Suggestions selected by Gwen

Slow-cooked chiken supreme, pepper sauce and seasonal vegetables	**25.00-**
Mas Libian "Cave Vinum" Blanc-2024- VDF Ardéche	**7.00-**
Butcher's cut of beef, served with pressed potatoes cooked confit-style tartiflette	**25.00-**
Domaine Giacometi"Les Agriates" AOC Patrimonio-Rouge-2025	**10.00-**
Catch of the day, sweet potatoes prepared two ways and velvety sauce	**26.00-**
Domaine Giacometi"Les Agriates" AOC Patrimonio-Blanc-2025	**10.00-**

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Starters To Share

Food And Wine Pairing Suggestions selected by Gwen

Sharning platter for two (Croquetas with ham,chickpea fritters, fried artichokes, cheeses, cured meats and prawns tempura)	39.00-
Marseille-style chickpea fritters with garlic mayonnaise	10.00-
Domaine De La Barbiniére "Les Silex" AOP Fiefs Vendeens	6.50-
Croquettas with Iberian cured ham	11.00-
Domaine Du Comte Péraldi Cuvée Tradition AOC AJACCIO 2025	8.00-
Roasted cauliflower with Curry, fresh herb salad and pita bread	14.00-
Domaine François Villard" La Sirène Blanche" IGP C.R -2024	6.50-

Our Starters

Food And Wine Pairing Suggestions selected By Gwen

Salmon prepared in a traditional herring style, served with potatoes	16.00-
Domaine Sylvie Spelmann" Riesling" AOC Alsace	7.50-
Eggs mayonnaise with fresh chives	12.00-
Domaine Fournier- AOC Sancerre-2021Blanc	7.50-
Roasted Camembert with honey and thym	14.00-
Domaine François Villard "Contours de Mairlant" VDF 2024 blanc	7.00-
L'Imprévu's homemade foie gras, served with kumquat preserve	18.00-
Domaine Sylvie Spelmann "Pinot Gris Vieilles vignes AOC Alsace Bergheim	10.00-

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Our Desserts

Food And Wine Pairing Suggestions selected by Gwen

Crepes Suzette, flambéed	12.00-
Domaine Agnés Paquet "Ali boit boit et les 40 buveurs" Pet'NAT(Bourgogne Aligoté Pétillant)	12.00-
Chocolate fondant with tonka bean , served with vanilla custard	12.00-
French apple Tarte Tatin, served with Isigny crème Fraiche	12.00-
Two-Lemon and honey Vacherin	14.00-
Mas des Centenaires "Lux, Calme et Volupté" Blanc-AOP Pays D'Oc 2024	9.00-