



Dinner at La Maison de Pommard

We are delighted to invite you to dine at La Maison de Pommard and enjoy the tranquility of our veranda or garden.

Our dinner includes an aperitif featuring gougères, foie gras, and toast, followed by a starter, a home-cooked main course (quiche, stew, or barbecue), a selection of cheeses, and dessert. Our menu changes daily, with a special emphasis on seasonal vegetables.

€50 per person

To accompany your meal, we kindly invite you to select a wine from our list. We offer an exceptional selection of Burgundy wines (Roulot, Hubert Lamy, Comtes Lafon, Vincent Dauvissat, Marquis d'Angerville, Vincent Dancer, Mugneret-Gibourg...) as well as grower Champagnes (Selosse, Suenen, Dhondt-Grellet, Egly-Ouriet, Ulysse Collin, Agrapart, Vilmart, Bérèche...).

We also feature a remarkable collection of Domaine de Montille vintages, with bottles dating back to 1988. Please let us know in advance if you do not drink alcohol, and we will be happy to offer an alternative.