

Sofitel Wine Dinner

with Mosaïque Wines

Mosaïque Wines curates exceptional French wines with a focus on organic and biodynamic producers. Their portfolio spans iconic regions—from Champagne to the Rhône—highlighting terroir-driven expressions. Each bottle reflects deep relationships with passionate winemakers and a commitment to sustainability.

MENU

Pacific oyster, vichyssoise, caviar
NV Olivier Morin Cremant de Bourgogne

Brassica & Brillat-Savarin tart
2023 Chateau Thieuley Bordeaux Blanc 'G 3' Sauvignon Semillon

Bay Lobster, yuzu shellfish sabayon, espelette pepper
2022 Domaine Laguerre Roussillon EOS Blanc

Darling Downs wagyu, onion horseradish purée, bordelaise sauce
2019 Château Leoville Poyferre 'Pavillon' Saint Julien
2020 Chateau Grand Corbin-Despagne 'Petit Corbin' Saint Emilion Grand Cru

Apple, crème diplomat, vanilla ice cream
NV Cidrerie du Leguer 'Ratafia de Pomme'

S O F I T E L
MELBOURNE ON COLLINS


MOSAÏQUE
WINES OF FRANCE

Nº35

Our kitchens contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified. Menu is seasonal and subject to change without notice.

@no35restaurant @sofitelmelbourneoncollins