



Sommelier's Wine Recommendation

White

2020 Domaine de Vaccelli, « Vaccelli » Blanc **208**

2016 Domaine Trapet, Schoenenbourg Grand Cru **268**

Red

2017 Domaine de Cébène « Ex Arena » **188**

2017 Jean-Marc Boillot, Volnay 1er Cru « Pitures » **328**

Yú Teahouse x Feuille Soft Pairing 288

Biluochun - Guava - Juniper

Aged Mandarin Pu'er - Orange

White Peony - Flaxseed

Feuille's Signature Cocktail & Mocktail

Alpine Negroni **148**

Gin - Gentian Flower - Mint

Anise Forest **148**

Gin - Absinthe - Lemon

Saicho Darjeeling Sparkling Tea 200ml **98**

Saicho Jasmine Sparkling Tea 750ml **550**

Showcasing the philosophy of Chef David Toutain
by preparing the most seasonal local produce
with French cooking techniques through the life cycle of plants.



Grains & Seeds

Chia Seed - Lemon Tree Kombucha

 Pimenta - Chestnut - Chervil

 Madras Curry - Frog Legs - Rosemary

Cumin - Egg - Corn

Roots, Stems & Leaves

Feuille Bread & Dill Pil Pil

Tomato - Prawn - Wild Garlic

Green Pea - Scallops - Fig Leaf

(Add 10g Osciette Caviar 420)

Or

Pumpkin - Spiny Lobster - Saffron **290**

Beetroot - Pigeon - Bok Choy

Or

Morel - Three Yellow Chicken - Black Truffle **390**

Flowers & Fruits


Raspberry - Shiso - Pistachio

Origins

 Lemon - Mint

 Cauliflower - Vanilla

Executive Lunch - 688

 **Feuille Lunch - 888**

3-Glass Wine Pairing 488

3-Glass Yú Teahouse x Feuille Pairing 288

Nordaq Filtered Water in Hot, Still, or Sparkling is served at \$38 per person.

Price is subject to 10% service charge. Please inform us of any food allergy or dietary requirements prior to ordering. Items are subject to change due to seasonality and availability.