

CHAMPAGNE TARLANT'S RENOWNED AMBASSADORS

Noma - Copenhagen

Noma is the most influential restaurant of the last decade and offers an immersive experience into Nature and uncompromising work of culinary arts. The chef Rene Redzepi keeps on enhancing Nordic products and changing the face of gastronomy. **A lesser-known fact is that Noma pioneered the ultimate Grower Champagne list in restaurants.** Since the origin, our champagnes Tarlant have been selected and followed Noma's crew into every adventure such as the opening of their pop-up restaurant in the middle of Tulum's jungle, Mexico!



L'Arpège - Paris - 50 Best Restaurants n°8 and ***Michelin

Enthusiastic and avant-garde chef Alain Passard has brought a new vision to the cuisine since 2001. Indeed, he has changed the way European restaurants shed light on vegetables as they have been the centrepieces at l'Arpège. Nature guides the cooking, and to maintain quality at a very high level, the chef has grown vegetables and fruits in his own gardens. **Alain and his successive sommeliers team are our historic defender, our genuine Brut Nature champagnes are chosen to match the different courses.**



El Celler Can Roca - Girona - 50 Best Restaurants n°2 and ***Michelin

El Celler is a free-style restaurant, committed to the avant-garde, but still **faithful to the memory of different generations of the family's ancestors** dedicated to feeding people. El Celler de Can Roca defends the dialogue between the countryside and science, a total dialogue. For these reasons, **our Rosé champagnes are dedicated to their traditional food thanks to Josep Roca and his brothers.**



Eleven Madison Park - New York - 50 Best Restaurants n°4 and ***Michelin

Located in a historic Art Deco building, iconic place of NYC, it offers an eight-course menu crafted with guests. The outstanding chef, Daniel Humm, is the culinary conductor of a flavours' orchestra that will overwhelm senses. **Tarlant champagnes are present on the impressive wine list thought by Cédric Nicaise, Wine Director, to fulfil all your requirements.** Our La Vigne d'Antan ungrafted chardonnay is breath-taking when paired with the butter poached lobster tail.



White Rabbit - Moscow - 50 Best Restaurants n°15

White Rabbit restaurant has become **the main gastronomic attraction in Moscow** for some years now. Every dish created by the **chef Vladimir Mukhin** is a result of a long work, gastronomical expeditions and a special respect for traditions. Through the tasting menu he has already introduced Black sea oysters, rapa whelk from Yalta, Crimean truffle and other delicacies of contemporary Russian cuisine. **Our Cuvée Louis offers an infinite choice of associations with Vladimir Mukhin's pieces of art.**



Lung King Heen - Hong Kong - ***Michelin

Dim sum and seafood are among the specialties at this exquisite, authentic Cantonese restaurant at Four Seasons Hotel Hong Kong – **the world's first Chinese restaurant to be awarded the coveted Michelin three-star rating.** The brilliant Chef Sommelier, Bernard Chan, decided to serve our high-quality cuvées by the glass. This engaged initiative of elegance and refinement revealed champagne lovers worldwide that **Tarlant's delicate style matches Cantonese cuisine perfectly, and therefore Asian palate.**



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