

Bienvenue au Bar
Moët & Chandon

Moët & Chandon since 1743

That Magical Sound ...

Every second, somewhere in the world, a cork pops on a bottle of Moët & Chandon, bringing us all together.

A Taste of Excellence ...

In your glass there are nearly 300 years of celebration, craftsmanship and history. From the royal courts of France to the red carpets of Hollywood – the best moments are always shared with a glass of Moët & Chandon.

Born from a Dream ...

Centuries ago, Jean Rémy Moët made it his mission to share the magic of champagne with the world. The first sale in Germany was in 1743, the same year the House was founded!

Inspiring German Icons ...

In 1858, Richard Wagner came to Moët & Chandon in Épernay and there, on the Cavaillé-Coll organs of Paul Chandon, he composed the introduction of his opera „Tristan und Isolde“.

Moët & Chandon x KaDeWe ...

When KaDeWe first opened in 1907, the elegant department store made French fashion available to Berliners. In this spirit, for the past 30 years, Moët & Chandon has been enlivening the KaDeWe shopping experience with golden bubbles.



Illustration by Eléonore Roedel
exclusively for
Moët & Chandon.



*Ever Wondered
How Many Bubbles
Are in Your Glass?*

Did you know that the shape of a glass impacts the size and number of bubbles you will experience?

Aptly named, the 870 Flute was designed to give you the ultimate tasting sensations, giving birth to 870 thousand bubbles, scientifically proven to be the ideal effervescence for Moët & Chandon.

Don't worry, you need not count, just enjoy!

By The Glass

0,1l

Moët & Chandon Impérial Brut¹

17

The vibrant intensity of green apple and citrus fruit. The freshness of mineral nuances and white flowers. The elegance of blond notes (brioche, cereal, fresh nuts).

Moët & Chandon Rosé Impérial¹

20

A lively, intense bouquet of red fruits (wild strawberry, raspberry, cherry). Floral nuances of rose. A whisper of pepper.

Moët & Chandon Ice Impérial¹

20

The powerful aroma of tropical fruits (mango, guava). The sumptuousness of stone-fruits (nectarine). An original note of raspberry. Served over ice.

Moët & Chandon Ice Impérial Rosé¹

20

The scents of fragrant red berries and rich morello cherries. Nuances of juicy summer fruits: fig and nectarine. An appetizing note of grenadine. Served over ice.

Moët & Chandon Grand Vintage 2015¹

23

After six years in the cellar, this champagne has remarkable finesse. Initial notes of brioche and almond developing to white peach. A generous structure reminiscent of cotton flower and mentholated nuances.

Moët & Chandon Grand Vintage Rosé 2015¹

26

After six years in the cellar, this champagne has remarkable finesse. A black and spicy bouquet of dark berries, and wild strawberries. A powerful palate with mouth-watering bitterness. Notes of mint and aniseed refresh the finish.

Moët & Chandon Collection Impériale Création No. 1¹

45

This cuvée is the inaugural release in the Collection Impériale line. A product of Moët & Chandon's centuries-old savoir-vin, Création No. 1 is the pinnacle of the Maison's practice of Haute Oenologie. This champagne is made from an assemblage of remarkable vintages, aged through different maturation processes in oak casks and in bottles on the lees.

Moët & Chandon Trio

3 x 0,05l 32

Indulge in a journey of effervescent excellence with our Moët & Chandon Champagne Flight. Savor three distinct expressions of our House, each offering a unique glimpse into the art of winemaking.

Impérial Brut¹, Rosé Impérial¹ and Grand Vintage 2015¹



By the Bottle

	0,75 l	1,5 l	3,0 l	6,0 l	9,0 l
Impérial Brut	110	240	800	1.600	2.500
Rosé Impérial	130	285	1.000		
Ice Impérial	130		1.000		
Ice Impérial Rosé	130				
Grand Vintage 2015	170				
Grand Vintage Rosé 2015	190				
Collection Impériale Création No. 1	330				

Grand Vintage Collection

	Time of maturation	
Grand Vintage 2006	15 years	550
Grand Vintage 2004	15 years	650
Grand Vintage 2003	13 years	700
Grand Vintage 2002	14 years	750
Grand Vintage 2000	14 years	800
Grand Vintage 1999	22 years	850
Grand Vintage 1996	20 years	1.000
Grand Vintage 1995	20 years	1.050
Grand Vintage 1993	23 years	1.150

Rare Limited Bottles

	Time of maturation	
Grand Vintage 1990	13 years	7.000
Grand Vintage 1978	23 years	15.000
Grand Vintage 1959	60 years	55.000

Champagne contains sulphites

Who is Behind the Creations?

Cellar Master Benoît Gouez is the visionary creator of Moët & Chandon. Each year, his creations are born from the vast array of wines from the vineyards of Champagne.

"Moët & Chandon is in constant movement, as our guiding principle inherited from founder Claude Moët is to represent the diversity of the Champagne region so each year and with each creation we start anew."

Benoît Gouez
Moët & Chandon Cellar Master



*Make it
Moët & Chandon!*

From the iconic French 75 to the elegant Gimlet Impérial, we have been dazzling the world of champagne cocktails since the 1850s, when a Moët & Chandon Punch Romaine was served on the prestigious decks of the Titanic.

Signature Cocktails

Punch Romaine ^{6, 5, g, l}

21

The history of this punch can be traced back to the 1790s, but it was the father of modern gastronomy, Auguste Escoffier, who created this version with Moët Impérial, which was famously served as a standalone sixth course to first-class passengers on the night the Titanic sunk.

**Moët & Chandon Impérial Brut • Eminente Claro Ron de Cuba
Cloudy Bay Sauvignon Blanc • Orange Juice • Lemon Juice • Egg White**

Royal Red ^{5, l}

21

The Royal Red is inspired by the cobbler, one of the oldest cocktails in the world. A mixture of Sherry, sugar syrup and fruit created in the United Kingdom around 1810. This iconic cocktail was enjoyed by Edgar Allan Poe and Charles Dickens.

Moët & Chandon Rosé Impérial • Raspberry Liqueur • Sherry Fino

Gimlet Impérial ^{5, l}

19

A tribute to admiral Sir Thomas Gimlette, a British military doctor, who is said to have served a daily dose of lemon juice to the men of the Royal Navy in the East Indies to prevent scurvy, and that he added gin to make the remedy more „attractive“ to the sailors.

Moët & Chandon Impérial Brut • Elderflower Cordial • Ginger Cordial

French 75 ^{6, l}

19

This cocktail owes its name to a French military cannon with a 75-millimeter caliber, which played a significant role in the French army during World War I. It was a French bartender, most likely from Henry's Bar in Paris, who named the cocktail „Soixante-Quinze“ (seventy-five) in 1915.

Moët & Chandon Impérial Brut • London Dry Gin • Lemon Juice



Food & Champagne: All About Dialogue!

While Moët & Chandon pairings are limitless, there is one thing they have in common: a focus on sensations and emotions.

This season's menu has been carefully curated to highlight their most characteristic flavors, aromas, and sensations.

The KaDeWe Chefs in collaboration with Moët & Chandon Head Chef, Chef Jean-Michel Bardet, have created these delightful seasonal pairings for you to enjoy with a glass of Moët & Chandon.

The 6 Principles for a Great Moët & Chandon Pairing:

1. Dialogue

Going beyond basic tone-on-tone harmony. The aim is to initiate a „dialogue” between the food and the champagne, allowing them to bring out the best in each other.

2. Chromaticity

A winning combination will match the colors on the plate with those of the champagne's palate.

3. Simplicity

Keep flavors to a minimum to best appreciate them.

4. Saltiness

A pinch of salt goes a long way.

5. Cooking

Keep it juicy!

6. Texture

Pair the bubbles with al dente, crunchy, crispy, or even spicy food for a playful sensation. A contrast between hot and cold ingredients also works wonders.

Bar Bites



Perle Rare^{1, a, h, i, k, m}

19

A pair of poached fine de claire oysters with miso espuma, garden peas and crispy chicken skin.

Pairing suggestion

Moët & Chandon Grand Vintage 2015^l

Salmon Impérial^{2, 15, a, b, c, m}

19

Flamed Citrus Salmon with Cassis Gel and Black Olive Emulsion.

Pairing suggestion

Moët & Chandon Grand Vintage Rosé 2015^l

A Berlin Classic^{1, 3, 4, 13, c, g, l, m}

17

Deconstructed Currywurst with pan-fried potatoes, Kaffir tomatoes and crimson curry.

Pairing suggestion

Moët & Chandon Rosé Impérial^l

Bouchon Précieux^{e, g, h, m}

17

A brioche cork with a comté hollandaise sauce.

Pairing suggestion

Moët & Chandon Impérial Brut^l

Sélection de Fromages^h

22

Enjoy our exquisite cheese selection, carefully curated to complement Moët & Chandon.

Olives¹⁵

6

SWEET

Petits Choux^{5, 12, 14, a, d, g, h, m}

15

Pineapple & Passionfruit and Raspberry Lychee crème-filled choux bun quartet, topped with a colourful Moët chocolate disc design.

Pairing suggestion

Moët & Chandon Ice Impérial^l

Spirits

Vodka

Belvedere Pure	4 cl	10
Belvedere 10	4 cl	18

Whisky

Glenmorangie 10 The Original	4 cl	12
Glenmorangie 18 Years Old	4 cl	18
Ardbeg 10 Years Old	4 cl	14

Cognac

Hennessy V.S.O.P	4 cl	15
Hennessy X.O	4 cl	20
Hennessy Paradis	4 cl	80

Tequila

Volcan de mi Tierra Blanco	4 cl	10
Volcan de mi Tierra Cristalino	4 cl	14
Volcan de mi Tierra X.A	4 cl	20

Gin

AAGIN Dry Gin · Arosa Allee Berlin	4 cl	10
------------------------------------	------	----

Rum

Eminente Reserva · Aged 7 Years · Ron de Cuba	4 cl	12
Eminente Gran Reserva · Aged 10 Years · Ron de Cuba	4 cl	16

American Whiskey

WhistlePig 10 Years Old · Small Batch Rye	4 cl	17
---	------	----

Wines, Beer & Softs

Wine

<i>White Wine</i>		
Cloudy Bay Sauvignon Blanc ¹	0,2 l	18
	0,75 l	65
<i>Red Wine</i>		
Terrazas De Los Andes Grand Malbec ¹	0,75 l	70
<i>Rosé Wine</i>		
Château d'Esclans Rock Angel ¹	0,2 l	22
	0,75 l	85

Beer

Noam · Lager Beer ^m	0,33 l	8
--------------------------------	--------	---

Softs

Ostmost Organic Apple-Rhubarb Spritzer	0,2 l	4
Thomas Henry Tonic Water ^{6,9}	0,2 l	4
Coca-Cola ^{2,5,6,7,12,14}	0,2 l	4
Coca-Cola Zero ^{2,5,6,7,8,12,14}	0,2 l	4
KaDeWe Organic Still Mineral Water	0,25 l	3
	0,75 l	7
KaDeWe Organic Classic Mineral Water	0,25 l	3
	0,75 l	7

Coffee

Coffee Beans from Berliner Kaffeerösterei		
Americano ²		4
Espresso ²		4
Espresso double ²		6



Give Back to Nature with Moët & Chandon!

Too precious to throw away!
A small cork can make a big difference!
With your cork, you are helping people and the planet.

Did you know that it takes 20 to 25 years for an oak to produce high-quality cork? And that this is a noble material that can be recycled and reused? Your cork is far from obsolete!

Moët & Chandon participates in a recycling program called „Corks for Corks,“ where corks from bottles served in the Moët & Chandon Bar are transferred to a cork producer, where they are processed into granules for the production of high-quality materials in the fields of soundproofing and thermal insulation.

The proceeds from the program benefit the workshop for people with disabilities at Diakonie Kork in Kehl.

Here's to the next 300 Years!

Our nature, our responsibility. Natura Nostra.

For nearly 300 years, Moët & Chandon has looked after the land to ensure balance in the glass, balance of life and longevity of the terroir.

Through this program for biodiversity, Moët & Chandon promotes sustainable viticulture in the Champagne region and the restoration of native flora and fauna populations.

In 2021, we planted 1743 trees in honor of the year we were founded and first enjoyed in Germany!

You can always ask about ingredients in our products that trigger allergies or intolerances. We will be happy to provide you with verbal information. Written documentation is also available upon request.

Additives

- 1 = Preservative
- 2 = Contains caffeine
- 3 = Antioxidant
- 4 = Sulphurised
- 5 = Colouring agen
- 6 = Acidifier
- 7 = Thickener
- 8 = Phenylalanine
- 9 = Quinine
- 12 = Type of sugar and sweetener
- 13 = Flavour enhancer
- 14 = Phosphate
- 15 = Blackened

Allergene

- a = Soy
- b = Sesame
- c = Mustard
- d = Nuts
- e = Celery
- g = Eggs (of all farmed birds)
- h = Milk (from farmed animals) and products there of - Lactose
- i = Fish
- k = Molluscs
- l = Sulphur dioxide and sulphites
- m = Cereals containing gluten

**All prices in Euro incl. VAT and Service
Stand March 2024**

À bientôt!



Scan the QR code to discover
more about Moët & Chandon.

Please enjoy
Moët & Chandon responsibly.
www.massvoll-geniessen.de

Moët.com