

WHITE WINE

2010 ALSACE PINOT BLANC

- MISE DU PRINTEMPS -

JOSMEYER

OR

2010 BOURGOGNE

- CHARDONNAY -

B. MOREAU

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RED WINE

2010 VIN DE PAYS DES COLLINES RHODANIENNES

- SYRAH -

Y. CUILLERON

OR

2006 LALANDE-DE-POMEROL
CHÂTEAU MOULIN LA GRAVIÈRE

LUNCH HOUR MENU

PARMENTIER velouté, halibut brandade

Soft-boiled EGGS, black truffle, lardo di Colonatta soldier

Wild DUCK and FOIE GRAS terrine

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Seared ARCTIC CHAR, raw and cooked fennel

Braised VEAL knuckle, Swiss chards, carrots

Gratinated macaroni, Scottish lobster, parsley jus

“Cocotte” of SEASONAL VEGETABLES

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EXOTIC TREAT, banana sorbet

Manjari CHOCOLATE bar, cheesecake ice cream

APPLE millefeuille

3-COURSE MENU £55 INCLUDES 2 GLASSES OF WHITE OR RED WINE

COFFEE & HALF A BOTTLE OF WATER