

UNDER *Grain*

Snacks

*Crémant de Bourgogne Brut by F.Martenot, 2015, Bordeaux - France*



Torched Scottish scallops, caper and date purée, caviar and sage beurre blanc  
*Verdejo by Bodegas Protos, 2017, Rueda - Spain*



Steamed Gozitan asparagus, smoked eel, buratina and miso Chantilly  
*Marques de Casa Concha Chardonnay by Concha y Toro, 2017, Limarí - Chile*



Duo of Welsh lamb, alliums, mustard and smoked yogurt  
*Fronsac by Château Tessendey, 2015, Bordeaux - France*



Warm chocolate mousse, ginger ice cream and honey comb  
*Banyuls by Chapoutier 2017, Rhone-France*

COFFEE AND PETIT FOURS

Euro 95 per person Food Menu  
Euro 45 per person Wine Pairing

*The menu has to be taken by the whole table and can be ordered until 21:30hrs.*