

TASTING MENU

Snacks

Crémant de Bourgogne Brut, F.Martenot, Bordeaux - France 2018



Roasted sea scallops, cauliflower, black truffle

Cuvée Mirabelle Blanc, Château de la Jaubertie, Bergerac - France 2018



**'Acquerello' risotto, white meat 'blanquette', cinnamon
and sage**

Glekhuri, Rkatsiteli Qvevri - Georgia 2019



**Slow-roasted squab pigeon from 'Bresse' cooked in honey and
Marmite, date, cumin, yuzu purée, bitter leaves, and hibiscus**

Rioja Reserva, Muga - Spain 2017



**VB baked and glazed white chocolate cheesecake,
passionfruit sorbet**

Jurançon Moelleux 'Les Casterasses', Jurançon - France 2019



Coffee and petit fours

Food Menu
One hundred and five Euro
per person

Wine Pairing
Sixty Euro per person

*The tasting menu can only be ordered
by the entire table until 21:30hrs.*