

# Harmonie-Cuisine & Vins

“Most of our wines have been selected from artisan producers who respectfully work along organic and biodynamic principles”

RAYMOND BLANC OBE, CHEF PATRON

## SÉLECTION CLASSIQUE £99 PER GUEST

Carmen Gil Albariño 2022, Terras do Sur, Rias Baixas, Spain 

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Bourgogne Hautes Côtes de Beaune En Cheignot 2021, Domaine Bonnardot, Burgundy, France 

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Santenay 2019, Camille Giroud, Burgundy, France 

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Jurançon La Magendia 2018, Domaine Lapeyre, South-West, France 

Wine flight per person - 125 ml per glass

## SÉLECTION PRESTIGE £250 PER GUEST

Pouilly-Fumé Terres Blanches 2021, Domaine du Bouchot, Loire Valley, France 

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Chassagne-Montrachet 2021, Domaine Bertrand Bachelet, Burgundy, France 

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Gevrey-Chambertin V.V. 2020, Domaine Marc Roy, Burgundy, France 

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Passito de Pantelleria Ben Ryé 2021, Donnafugata, Sicily, Italy

Wine flight per person - 125 ml per glass

## SÉLECTION EXCEPTIONNELLE £850 PER GUEST

Blanc Fumé de Pouilly 2012, Domaine Didier Daguenu, Loire Valley, France

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Bourgogne Blanc 2002, Domaine Roulot, Burgundy, France 

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Pommard 1<sup>er</sup> Cru Les Rugiens 2018, Domaine de Courcel, Burgundy, France 

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Sauternes 2006, Château d'Yquem 1<sup>er</sup> Cru Supérieur, Bordeaux, France

Wine flight per person - 125 ml per glass

## “ANTHOLOGY” £600 per guest (4x75ml)

Tasting of four Château d'Yquem vintages 2006, 2013, 2015, 2018

LUNCH

Biodynamic wines are marked with a 

Organic wines are marked with a 

# Les saveurs du Manoir

OUR LUNCH MENU £220 PER GUEST

RAYMOND BLANC, LUKE SELBY & BENOIT BLIN  
ET LEUR ÉQUIPE VOUS SOUHAITENT  
BON APPÉTIT

## LE FOIE DE VOLAILLE

Chicken liver parfait & English rhubarb

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## LE SAUMON

Confit of Loch Duart salmon, cucumber & wasabi

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## LES CHAMPIGNONS SAUVAGES

Risotto of wild mushrooms & winter black truffle

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## LE CANARD

Devonshire Creedy Carver duck, clementine, yuzu & jasmine tea

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## LA NATURE MORTE HIVERNALE

A frozen still life, chestnut, quince & yogurt

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## LES AGRUMES

A theme on citrus fruits, pistachio & olive oil

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## LES FROMAGES

The very best artisanal French & British cheeses

*SUPPLEMENT OF £39 PER GUEST*

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## LES PETITS FOURS

Our selection of teas and coffees with petits fours

LUNCH