

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

£129 per guest

Riesling Hohenrain 2018, Schloss Reinhartshausen, Rheingau, Germany

Chassagne-Montrachet 2020, Domaine Fernand & Laurent Pillot, Burgundy, France 

Grüner Veltliner Renner 2020, Schloss Gobelsburg, Kamptal, Austria 

Gevrey-Chambertin Aux Echezeaux 2017, Domaine Henri Jouan, Burgundy, France 


Sauternes La Chapelle de Lafaurie-Peyraguey 2011, Château Lafaurie-Peyraguey, Bordeaux, France

Wine flight per person - 125 ml per glass

SÉLECTION PRESTIGE

£299 per guest

Riesling Ried Hochrain 2019, Franz Hirtzberger, Wachau, Austria

Saint-Aubin 1^{er} Cru Clos de la Chatenière 2007, Domaine Hubert Lamy, Burgundy, France 

Les Baux de Provence Dolia 2015, Domaine Hauvette, Provence, France 

Morey-Saint-Denis 1^{er} Cru Les Chaffots 2019, Mark Haisma, Burgundy, France


Gold Vidal Icewine 2018, Inniskillin, Niagara Peninsula, Canada

Wine flight per person - 125 ml per glass


SÉLECTION EXCEPTIONNELLE

£999 per guest

Riesling Schlossberg 2008, Schloss Reinhartshausen, Rheingau, Germany

Puligny-Montrachet 1^{er} Cru Les Champs Canet 2009, Domaine Louis Carillon et Fils, Burgundy, France 

Dom Pérignon 2012, Champagne, France

Chambolle-Musigny 1^{er} Cru Les Feusselottes 2015, Domaine Cécile Tremblay, Burgundy, France 

Sauternes 2006, Château d'Yquem 1^{er} 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, 2018, 2019

Biodynamic wines are marked with a 

Organic wines are marked with a 

Les saveurs du Manoir

OUR DINNER MENU £230 PER GUEST

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

L'OIGNON

French onion soup, Baron Bigod, potato espuma

LE CEVICHE

Hand dived scallop, allium, citrus, Oscietra caviar

LES CHAMPIGNONS SAUVAGES

Risotto of wild mushrooms, Cordyceps & pine nuts

LE TURBOT

Cornish turbot, oyster, cucumber & wasabi

LE CANARD

Roasted duck breast, cinnamon, yuzu curd, pickled walnut

LE CITRON

Fraîcheur lemon with mint, olive oil & pistachio

LE CAFE

Coffee and cardamom meringue, chocolate & hazelnut

LES PETITS FOURS

Our selection of teas, coffees & petits fours

LES FROMAGES

The very best artisanal British & French cheeses

(SUPPLEMENT OF £32 PER GUEST)