

# 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

£135 per guest

Riesling Kalkstein Saulheimer 2021, Weingut Thörle, Rheinhessen, Germany 0

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Grüner Veltliner Ried Renner 2021, Schloss Gobelsburg, Kamptal, Austria 0

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Cassis Rosé 2022, Clos Sainte Magdeleine, Provence, France 0

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Saint-Joseph 2021, Domaine des Pierres Sèches, Rhône Valley, France 0

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Barsac Cyprés Climens 2011, Château Climens, Bordeaux, France 0

Wine flight per person - 125 ml per glass

## SÉLECTION PRESTIGE

£315 per guest

Riesling Hengst Grand Cru 2021, Domaine Barmès-Buecher, Alsace, France β

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Grüner Veltliner Ried Axpoint 2021, Franz Hirtzberger, Wachau, Austria

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Côtes de Provence Cru Classé 2021, Château Galoupet, Provence, France β

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Cotê-Rôtie Les Massales 2018, Stéphane Otheguy, Rhône Valley, France 0

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Gold Vidal Icewine 2019, Inniskillin, Niagara Peninsula, Canada

Wine flight per person - 125 ml per glass

## SÉLECTION EXCEPTIONNELLE

£1050 per guest

Riesling Frédéric Emile 2015, Domaine Trimbach, Alsace, France

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Grüner Veltliner Ried Honivogl 2022, Franz Hirtzberger, Wachau, Austria

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Dom Pérignon 2013, Champagne, France

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Châteauneuf-du-Pape Cuvée Marie Beurrier 2016, Henri Bonneau, Rhône Valley, France 0

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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

# Les saveurs du Manoir

OUR DINNER MENU £245 PER GUEST

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

## L' ŒUF

Smoked chestnut parfait, confit yolk & winter truffle

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## LA TERRINE

Duck liver terrine & English rhubarb

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## LES RIS DE VEAU

Roasted veal sweetbread, aubergine & Thai curry spices

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## LE HOMARD

Cornish lobster raviolo, fennel & calamansi

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## LE CHEVREUIL

Rhug Estate venison, garden beetroot, Jerusalem artichoke,  
pan-seared duck liver & bitter chocolate

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## L'ORANGE SANGUINE

Blood orange carpaccio & sorbet

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## LE CAFÉ ET LE CACAO

Mascarpone, cocoa, coffee & cardamom

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## LES FROMAGES

The very best artisanal British & French cheeses

*SUPPLEMENT OF £39 PER GUEST*

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## LES PETITS FOURS

Our selection of teas and coffees with petits fours