

“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 £95 PER GUEST

Muscadet Sèvre et Maine Orthogneiss 2019, Domaine de l'Ecu, Loire Valley, France **β**

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Auxey Duresses 2020, Domaine Leflaive, Burgundy, France **β**

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Bourgogne Pinot Noir 2018, Domaine Fourrier, Burgundy, France **β**

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Jurançon Suprême de Thou 2018, Clos Thou, South West, France **⓪**

Wine flight per person - 125 ml per glass

SÉLECTION PRESTIGE £239 PER GUEST

Riesling Ried Hochrain 2019, Franz Hirtzberger, Wachau, Austria

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Chassagne-Montrachet 1^{er} Cru Clos de la Maltroye 2020, Domaine Jean-Noël Gagnard, Burgundy, France **β**

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Gevrey-Chambertin 1^{er} Cru Lavaux Saint-Jacques 2016, Domaine Harmand-Geoffroy, Burgundy, France **⓪**

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Passito di Pantelleria Ben Ryé 2019, Donnafugata, Sicily, Italy

Wine flight per person - 125 ml per glass

SÉLECTION EXCEPTIONNELLE £799 PER GUEST

Blanc Fumé de Pouilly Silex 2015, Domaine Didier Dagueneau, Loire Valley, France **β**

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Puligny-Montrachet 1^{er} Cru Les Champs Canet 2009, Domaine Louis Carillon et Fils, Burgundy, France **⓪**

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

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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

OUR LUNCH MENU £205 PER GUEST

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

LE POTIRON

Garden pumpkin agnolotti, Cashel Blue, chestnut & sage

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LE CRABE

Cornish crab, coconut, chilli & lime

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LES CHAMPIGNONS SAUVAGES

Wild mushroom risotto, Cordyceps & truffle ketchup

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LE CANARD

Roasted duck breast, cinnamon, yuzu curd, pickled walnuts

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LE COING ET LA POMME

Compressed quince & apple terrine

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LE CHOCOLAT

Chocolate textures, salted caramel & tumeric

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LES PETITS FOURS

Our selection of teas and coffees with petits fours

LES FROMAGES

The very best artisanal British & French cheeses
(SUPPLEMENT OF £32 PER GUEST)