

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 2017, Schloss Reinhartshausen, Rheingau, Germany

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Savennières Roche-aux-Moines 2018, Domaine aux Moines, Loire Valley, France **β**

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Grüner Veltliner Ried Renner 2019, Schloss Gobelsburg, Kamptal, Austria **0**

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Pinot Noir 2018, Vignoble Guillaume, Franche-Comté, France

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Monbazillac Jour de Fruit 2019, Domaine L'Ancienne Cure, South-West, France **β**

Wine flight per person - 125 ml per glass

SÉLECTION PRESTIGE

£239 PER GUEST

Riesling Clos Windsbuhl 2010, Domaine Zind-Humbrecht, Alsace, France **β**

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Savennières Les Vieux Clos 2016, Nicolas Joly, Loire Valley, France **β**

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Condrieu 2019, Stéphane Montez, Rhône Valley, France **0**

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Gevrey-Chambertin V.V. 2019, Domaine Marc Roy, Burgundy, France **0**

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Gaillac Renaissance 2016, Domaine Rotier, South-West, France **β**

Wine flight per person - 125 ml per glass

SÉLECTION EXCEPTIONNELLE

£799 PER GUEST

Blanc Fumé de Pouilly Silex 2018, Domaine Didier Dagueneau, Loire Valley, France **β**

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Puligny-Montrachet 1^{er} Cru Les Referts 2015, Etienne Sauzet, Burgundy, France **0**

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Dom Pérignon 2012, Champagne, France

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Chapelle-Chambertin Grand Cru 1999, Domaine Trapet, 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

Biodynamic wines are marked with a **β**

Organic wines are marked with a **0**

Les saveurs du Manoir

OUR DINNER MENU £220 PER GUEST

RAYMOND BLANC
GARY JONES & BENOIT BLIN ET
LEUR ÉQUIPE VOUS SOUHAITENT
BON APPÉTIT

L'AIL SAUVAGE

Wild garlic, new season asparagus

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LA CEVICHE

Hand dived scallops, citrus, chilli & Oscietra caviar

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LES ASPERGES

White asparagus, hens egg, poultry jus

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LE TURBOT

Cornish turbot, spiced crab agnolotti, coconut & ginger

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LE COCHON DE LAIT

Suckling pig, prune ketchup, compressed apple

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L'ORANGE SANGUINE

Blood orange carpaccio

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LE CAFÉ ET CACAO

Mascarpone, coffee, cardamom & cocoa

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LE CAFÉ

Our selection of teas and coffees with petit fours

LES FROMAGES

The very best artisanal British & French cheeses

(SUPPLEMENT OF £32 PER GUEST)