

"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

Pinot Blanc Les Jardins 2019, Domaine Ostertag, Alsace, France β

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Givry 1er Cru Petit Marole 2018, Domaine François Lumpp, Burgundy, France

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Pinot Noir Collection Réservee 2013, Vignoble Guillaume, Franche-Comté France

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Jurançon La Magendia 2017, Domaine Lapeyre, South-West, France O

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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Chassagne-Montrachet 2019, Domaine Michel Niellon, Burgundy, France O

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

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Passito di Pantelleria Ben Ryé 2018, Donnafugata, Sicily, Italy

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 1er Cru Les Referts 2015, Etienne Sauzet, Burgundy, France O

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Chapelle Chambertin Grand Cru 1999, Domaine Trapet, Burgundy, France β

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Sauternes 2006, Château d'Yquem 1er 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 O

OUR LUNCH MENU £190 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 TRUITE

Confit of trout, pickled mouli & horseradish

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LES ASPERGES

White asparagus, hens egg, poultry jus

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LE COCHON DE LAIT

Suckling pig, prune ketchup, compressed apple

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LA RHUBARBE

Rhubarb carpaccio, custard ice cream

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LE CHOCOLAT

Earl grey chocolate tart, lemon toffee, pink grapefruit

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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)