

# 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 £95 PER GUEST

Pinot Blanc Les Jardins 2019, Domaine Ostertag, Alsace, France  $\beta$

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

~

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

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Jurançon La Magendia 2017, Domaine Lapeyre, South-West, France  $\textcircled{O}$

Wine flight per person - 125 ml per glass

## SÉLECTION PRESTIGE £239 PER GUEST

Riesling Clos Windsbuhl 2010, Domaine Zind-Humbrecht, Alsace, France  $\beta$

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Chassagne-Montrachet 2019, Domaine Michel Niellon, Burgundy, France  $\textcircled{O}$

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Gevrey-Chambertin V.V. 2019, Domaine Marc Roy, Burgundy, France  $\textcircled{O}$

~

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  $\beta$

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Puligny-Montrachet 1er Cru Les Referts 2015, Etienne Sauzet, Burgundy, France  $\textcircled{O}$

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Chapelle Chambertin Grand Cru 1999, Domaine Trapet, Burgundy, France  $\beta$

~

Sauternes 2006, Château d'Yquem 1er Cru Supérieur, Bordeaux, France

Wine flight per person - 125 ml per glass

Biodynamic wines are marked with a  $\beta$

Organic wines are marked with a  $\textcircled{O}$

# Les saveurs du Manoir

## OUR VEGETARIAN 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

~

### LA BETTERAVE

Our garden beetroot, horseradish, citrus & watercress

~

### LES ASPERGES

White asparagus, hens egg & morels

~

### L'ENDIVE

Caramelised chicory, blood orange curd, Jasmin raisins

~

### LA RHUBARBE

Rhubarb carpaccio, custard ice cream

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### LE CHOCOLAT

Earl grey chocolate tart, lemon toffee, pink grapefruit

~

### 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)

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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

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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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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

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# Les saveurs du Manoir

## OUR LUNCH VEGAN 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

~

### LA BETTERAVE

Our garden beetroot, horseradish, citrus & watercress

~

### LES ASPERGES ET MORILLES

White asparagus, morels & our garden greens

~

### L'ENDIVE

Caramelised chicory, blood orange curd, Jasmin raisins

~

### LA RHUBARBE

Rhubarb carpaccio

~

### LE CAFÉCRÈME

Chocolate coffee cup, almond milk

~

### LE CAFÉ

Our selection of teas and coffees with petit fours

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## SÉLECTION CLASSIQUE

£129 PER GUEST

Riesling Hohenrain 2017, Schloss Reinhartshausen, Rheingau, Germany

~

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

~

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**

~

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

~

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

~

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**

~

Puligny-Montrachet 1<sup>er</sup> Cru Les Referts 2015, Etienne Sauzet, Burgundy, France **0**

~

Dom Pérignon 2012, Champagne, France

~

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

~

Sauternes 2006, Château d'Yquem 1<sup>er</sup> Cru Supérieur, Bordeaux, France

Wine flight per person - 125 ml per glass

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# Les saveurs du Manoir

## OUR VEGETARIAN 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

~

### LE RADIS

Pickled mouli, fresh radish, citrus & chilli

~

### LES ASPERGES

White asparagus, hens egg, morels

~

### LE CHOU-FLEUR

Spiced textures of cauliflower, toasted almonds

~

### L'ENDIVE

Caramelised chicory, blood orange curd, jasmin raisins

~

### LA RHUBARBE

Rhubarb carpaccio, custard ice cream

~

### LE CAFÉ ET CACAO

Mascarpone, coffee, cardamom & cocoa

~

### LE CAFÉ

Our selection of teas and coffees with petit fours

### LES FROMAGES

The very best artisanal British & French cheeses

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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

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£799 PER GUEST

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

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Puligny-Montrachet 1<sup>er</sup> 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<sup>er</sup> Cru Supérieur, Bordeaux, France

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# Les saveurs du Manoir

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BON APPÉTIT

### L'AIL SAUVAGE

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### LE RADIS

Pickled mouli, fresh radish, citrus & chilli

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### LES ASPERGES ET MORILLES

White asparagus, morels & our garden greens

~

### LE CHOU-FLEUR

Spiced textures of cauliflower, toasted almonds

~

### L'ENDIVE

Caramelised chicory, blood orange curd, jasmin raisins

~

### LA RHUBARBE

Rhubarb carpaccio, sorbet

~

### LE CAFÉ CRÉME

Chocolate coffee cup, almond milk

~

### LE CAFÉ

Our selection of teas and coffees with petit fours