

JARDIN D'AUTOMNE

AMUSE BOUCHE

*

SAFFRON LAQUERED TOPINAMBOURS, GRAPEFRUIT PULP, CONFIT KUMQUAT
Luberon – Château de Mille rose 2023

*

“FAUX GRAS” PEBBLES, APPLE CRUSH, GITANA, GERANIUM, WAFERS
Jurançon sec – Clos Lapeyre, Vitatge Vielh 2020

*

ESCAOUTOUN EMULSION, AUTUMN MUSHROOMS, TRUFFLE
Arbois – Domaine Jean-Louis Tissot, Savagnin 2020

*

GLAZED BABY ARTICHOKEs, RANCIO SAUCE, SEAWEED TARTARE, POMMES SOUFFLEES
Monthélie 1er Cru - Domaine Chanson, Le Clos Gauthey 2019

*

FIG CROUSTILLE, BRAISED ROOTS, BLACK LEMON
Puligny-Montrachet – Jean Pascal 2020

*

MUNSTER CREMEUX, NEST, PICKLED MUSTARD, AROMATIC MIRABELLES
Vouvray Demi-Sec – Domaine de La Rouletière, Argile 2021

*

ICY SORREL, CRISPY MILK, CAMELINE

*

CELERIAC SEMIFREDDO, HAY, COFFEE GANACHE, BLACK CURRANT ICE CREAM
Tokaji Szmarodni – Majoros Estate, Lilla 2018

*

MIGNARDISES

TASTE OF AUTUMN

AMUSE BOUCHE

*

TOPINAMBOURS VARIATION, SEA URCHINS, TONKA, PINE OIL & COFFEE
Luberon – Château de Mille rose 2023

*

“LE FOISSANT”
Jurançon sec – Clos Lapeyre, Vitatge Vielh 2020

*

ESCAOUTOUN EMULSION, AUTUMN MUSHROOMS, TRUFFLE, PARSLEY CRACK
Arbois – Domaine Jean-Louis Tissot, Savagnin 2020

*

OYSTER FLAMBADOU “ROYALE”, HARE AND NASTURTIUM JELLY FISH
Monthélie 1er Cru - Domaine Chanson, Le Clos Gauthey 2019

*

ROAST WOOD PIGEON, HEATHER, PARFAIT AND SALSIFIES
Côte-Rôtie – Domaine Clusel-Roch, Les Schistes 2018

*

BLEU D' AUVERGNE CREMEUX, NEST. FROSTED BUCKWHEAT
Vouvray Demi-Sec – Domaine de La Rouletière, Argile 2021

*

ICY SORREL, CRISPY MILK, CAMELINE

*

GLAZED SEASONAL CARROTS, YEAST, GINGERBREAD SPONGE, BUCKTHORN COULIS
Tokaji Szmarodni – Majoros Estate, Lilla 2018

*

MIGNARDISES

6 COURSES £120

With Sommelier Wine pairing £200

8 COURSES £150

With Sommelier Wine pairing £250

Please be aware game might contain shots