

Group Menu 1 - Example

May-June 2022

Starter

White asparagus with lardo, lovage emulsion & sourdough croutons

2020 Arnaud Lambert - Chenin Blanc "Les Perrieres" - Saumur, Loire

Main course

Veal tenderloin with smoked veal cheeks, new onions & sherry sauce. Served with potatoes a part.

2017 Xavier Gerard - Côte-Rôtie - Rhône

Dessert

Vanilla ice cream with green olive oil, grapes & chervil gel

Coffee / Tea

995,- per person incl. wine pairing

Menu and wine pairing may be subject to change
We can accommodate most allergies