

## **Group Menu 2 - Example**

May-June 2022

### **Snacks**

2 seasonal snacks

*NV Pierre Paillard - "Les Parcelles" Grand Cru - Bouzy, Champagne*

### **Starter**

White asparagus with lardo, lovage emulsion & sourdough croutons

*2019 Jerome Galeyrand - Aligoté "Les Clous" - Bourzeron, Bourgogne*

### **Main course**

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

*2016 Francois Mitjavile - Roc de Cambes - Côtes de Bourg, Bordeaux*

### **Dessert**

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

Coffee / Tea

1.250,- per person incl. wine pairing

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