

## **Group Menu 3 - 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  
*2016 Chateau Larivet Haut-Brion - Blanc - Pessac Leognan, Bordeaux*

### **Second starter**

Seared mullet with morels, celeriac & Sauce Nage  
*2018 Jerome Galeyrand - Côtes de Nuits Village "Les Retraits" -  
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  
*2018 Geltz-Zilliken - Riesling Spätlese "Bockstein" - Mosel, Germany*

Coffee / Tea

2.250,- per person incl. wine pairing

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