6 Courses Tasting Menu

€80 per person

Wine & spirit pairing with each course €65

Available from Monday to Thursday from 5pm, Friday and Saturday after 8pm,

for the entire table only.

**Rock oyster**

Raspberry and Shallot Vinaigrette

Grüner Veltliner, Domane Wachau Federspiel, Wachau, Austria



**Scallops**

Smoked bacon & Girolles fricassee, corn puree, scallop coral powder

Gavi Dei Gavi, Pio Cesare, Piemonte, Italy



**Goose Breast**

Pan roast, braised red cabbage, potato dumplings, trumpets,

juniper & blood orange jus

Le Différent de Chateâu de Ferrand, St. Emilion Grand Cru,

Bordeaux, France



**Lemon & Mint Sorbet**

Gunpowder Gin



**Turbot**

Gruyere & herb crust, braised white onion, purple broccoli

Tomato & Jurançon consommé

Chablis Premier Cru Fourchame, Louis Jadot, Burgundy, France



**Eggnog Panna Cotta**

Mulled berry compote

Hennessy XO

**Tea & Coffee**