

notre menu découverte

£162 PER GUEST DESIGNED FOR THE WHOLE TABLE ONLY

RAYMOND BLANC, GARY JONES, BENOIT BLIN ET LEUR EQUIPE VOUS SOUHAITENT

“BON APPÉTIT”

TERRINE DE BETTERAVES, SORBET AU RAIFORT
Terrine of garden beetroot, horseradish sorbet

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LANGOUSTINE, TOPINAMBOUR ET TRUFFE D'AUTOMNE
Langoustine, Jerusalem artichoke and autumn truffle

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RAVIOLE DE COURGE MUSQUÉE, FROMAGE PERSILLÉ,
NOISETTES GRILLÉES, BOUILLON DE CITROUILLE
Butternut squash raviole, blue cheese,
toasted hazelnuts, pumpkin broth

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QUEUE DE LOTTE AUX ÉPICES, MOULES,
SAFRAN, SAUCE AU GEWÜRZTRAMINER
Spiced monkfish, mussels, saffron, gewürztraminer sauce

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FILET ET RIS DE VEAU, CHOU-FLEUR, NOISETTES
Veal fillet, sweetbread, cauliflower and hazelnuts

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AMANDINE DE POIRE DU MOMENT, CROUSTILLANT CAMEL,
SAUCE GINGEMBRE ET SON SORBET
Seasonal pear Almondine, caramel croustillant,
ginger sauce and its own sorbet

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TEXTURES DE NOIX DE COCO ET CHOCOLAT GRAND CRU DE MADAGASCAR
Textures of coconut and Madagascar chocolate Grand Cru

Cheese may be taken as an extra course at £32 per person
Raymond Blanc's garden leaf side salad, fresh herbs, balsamic dressing £10.00

NOTRE SELECTION
DE VERRES DE VIN
TRADITIONNELS
£109 PAR PERSONNE

Sainte-Anne Brut NV
Chartogne-Taillet
Champagne, France

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Blanc de Viognier 2016
Domaine Grand Veneur
Vallée du Rhône, France

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Collioure 2016
Coume del Mas
Roussillon, France

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Gevrey-Chambertin Clos Prieur 2013
Domaine Marc Roy
Bourgogne, France

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Ruster Ausbruch 2013
Feiler-Artinger
Burgenland, Autriche

Wine flight per person £109
125 ml per glass

NOTRE SELECTION
DE VERRES DE VIN
PRESTIGIEUX
£250 PAR PERSONNE

Grande Cuvée Brut NV
Krug
Champagne, France

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Sans Titre 2014
Ludovic Engelvin
Languedoc, France

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Riesling Smaragd Hochrain 2016
Franz Hirtzberger
Wachau, Autriche

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Gevrey-Chambertin 1er Cru 2014
Domaine Denis Mortet
Bourgogne, France

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Vin de Constance 2008
Klein Constantia
Constancia, Afrique du Sud

Wine flight per person £250
125 ml per glass

Any dish from our Découverte menu may be exchanged for an à la Carte item
at a cost of £25.00 for a starter or a main course and £15.00 for a dessert.

This menu is available every day from 6.45pm to 9.15pm.

NB: Our vegetarian options are also available on request.