

tasting menu

139 per person

egg toast, caviar, herbs (1A,7,8)

balfego bluefin tuna tartare, avocado, spicy radish, ginger marinade (8,10,13)

pan -fried stonebass, chanterelles, lemon & parsley (4,8,13)

prosciutto wrapped pork fillet, savoy cabbage, apple & horseradish (4,12)

john stone fillet of beef, roast carrots, pistachio, tarragon & chili aioli (3F,4,7,12,13)

spiced pumpkin crème brulée, pomegranate sorbet (1A,4,7)

wine and drink pairing

75 per person

maison antech, cremant de linoux, sparkling rosé, languedoc, france - nv

dreissigacker, vintages, riesling, rheinhessen, germany - nv

chateau de tracy, pouilly-fumé, sauvignon blanc, france - 2023

boutinot, uva non grata, gamay, france - 2021

ocrement-dit, cahors, cotinac, malbec, france - 2021

manhattan rouge, lot40 rye, cocchi extra dry, cocchi rosso, chambord