

FESTIVE PRIVATE DINING

Menu 150

Canapés

Jerusalem Artichoke Velouté
Alsace Bacon / Piedmont Hazelnuts

Wine Flight 135

Cornish Cod
Pumpkin / Praline / Trompette

Premium Wine Flight 270

Arnaud Tauzin Guinea Fowl
Parsnip / Coco Nibs / Walnut / Coffee

Tête de Moine
Pineapple and Apple Chutney / Sesame and Poppy Seed Lavoche

White Chocolate Crémeux
Yuzu / Lemongrass / Basil

Petit Fours

FESTIVE PLANT BASED PRIVATE DINING

Menu 140

Canapés

Barbecued Kohlrabi
Pickled Cucumber / Dill

Wine Flight 135

Slow Cooked Pumpkin
Seed Praline / Trompette

Premium Wine Flight 270

Braised Celeriac
Confit Parsnip / Walnut / Apple

“Julienne Bruno” Burella
Marinated President Plum / Young Tarragon / Lavoche

White Chocolate Crèmeux
Yuzu / Lemongrass / Basil

Petit Fours

Please let the team know about any allergies or intolerances.
An optional 15% service charge is added to your bill and distributed via revenue approved tronç.