



Pan-fried scallops with
cauliflower cream, black pudding
and chorizo oil.

Gewürtztraminer Vendange Tardive



Poached Poulet de Bresse,
stuffed with a game and truffle mousse,
served with savoy cabbage,
porcini mushroom, carrot purée
and madeira sauce.

Volnay 1er Cru 'Les Fremiets', 2002



Fig and goat's cheese ice cream
nestled between nougatine tuile biscuits,
drizzled with butterscotch sauce and
complemented by roasted figs.

*Tokaji Aszu 5 Puttonyos,
Royal Tokaji Company Blue Label, 2005*

