ORRERY
BY Pierre Minotti

CHAMPAGNE
Laurent-Perrier
MAISON FONDÉE 1812
Tours-sur-Marne

TASTING MENU

CANAPÉS

Laurent-Perrier Héritage

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CURED SEA BASS

Smoked Horseradish Cream, Iberico Ham, Oscietra Caviar

2018 Laurent-Perrier Brut Millésimé

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PISSALADIERE

Onion Tart- Scottish Girolle, Veal Sweetbread, Anchovy

Laurent-Perrier Grand Siècle N°27

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TROU NORMAND

Laurent-Perrier Héritage or **Laurent-Perrier Cuvée Rosé & yoghurt sorbet**

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SMOKED CORN-FED CHICKEN

Wild Mushroom Dressing, Chestnut Gnocchi

Laurent-Perrier Grand Siècle N°24 Magnum

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CITRUS TART

Bergamot, Miyagawa Clementine, Crème Cru

2012 Laurent-Perrier Alexandra Rosé

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PETIT FOURS

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need around 2000 kcals a day. A discretionary 15% service charge will be added to your bill.