



WHITE WINE

2016 Mâcon-Solotr 
J.P. S ve

or

 2018 R as-Baixas
Leirana
Forjas del Salnes

RED WINE

 2016 Crozes-Hermitage
F. Reverdy

or

2012 Cadillac C tes de Bordeaux
B de Biac

THE 'LUNCH FLOWER' MENU

 Flowering VEGETABLE garden

WATERCRESS velout , Lily pad 'our way'

Cookpot of EGG, green asparagus and spring onion

 Fillet of SEA BREAM, red and yellow beetroot

Potato GNOCCHI, courgette blossom

Corn-fed CHICKEN and gratinated Swiss chard

Saut ed SEASONAL VEGETABLES

 LEMON, English rose and fresh herbs

Contemporary VACHERIN

CHOCOLATE delight

3-course menu  70 includes 2 glasses of white or red wine
coffee & half a bottle of water