

SAUTERELLE

TASTING MENU

45

Apple wood Smoked eel

Beetroot, horseradish, sorrel, white radish and parsley

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Duck egg

Soft white polenta, toasted olives and parmesan breadcrumbs, Alsace bacon crisps, herb purée

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Scallop and suckling pig

Diver caught, toasted cauliflower purée, apple, celery

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Yorkshire venison loin

Spiced butternut squash, Cavolo Nero, pickled walnut, venison jus

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Iced fig and peanut parfait

Fig jam, peanut brittle, lemon thyme

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We would be pleased to serve you our wine pairing

offering a nice travel throughout different vineyards

30

The tasting menu is served until 20.30