

SOMMELIER WINE PAIRING

*To be taken with the Grand Dîner tasting menu. A shorter pairing is available for the Petit Dîner menu.
All wines are vegan.*

Mas de Libian 2021, Ardeche, France

Strong aromatic white wine from the Southern Rhone Valley, this blend from Viognier, Marsanne & Clairette comes with notes of ripe stone fruits. Organic certified, the round and soft structure will pair perfectly with the Brioche and the Corn.

Getariako Txakolina 2022, Spain

Beautiful white wine from the Spanish Basque Country; crisp & dry structure. Citrus, green apple & herbaceous notes will match the fresh flavour of the Fennel and Sea Buckthorn.

Chablis 1er Cru 2022, Cote de Lechet

A classic from Burgundy (France), 100% Chardonnay that delivers a bouquet of ripe apples. The rich and elegant texture comes with a refreshing yet complex aromatic around gunflint, and the bright acidity will contrast the umami.

Salina 2022, Caravaglio 'Palmento di Salina'

Deep coloured Rosé, from an island north of Sicily made with Corinto Nero. An aromatic wine with perfume of red fruits and a surprisingly soft palate, the gentle hint of spice will match the sage and balance the turmeric sauce.

Haut-Médoc 2013, Château Lanessan

Elegant and voluptuous wine from the left bank of Bordeaux near 'St-Julien'. Full body and complex combination of dark fruit and savoury notes of roasted herbs with light and chalky tanins to stand up to the textures and flavours of the main course.

Poire Normandie 2022, 'Granit'

Dry & refreshing Pear Cider to enjoy the savoury association of comice pears and balance the sourness of the crematta.

Banyuls 2014, Clos des Pauliles 'Tradition'

Fortified sweet red wine made with Grenache Noir in the south of France near Perpignan. Served chilled to bring smooth texture and balance for the flavours of dark chocolate and Mirabelle.