Harmonie-Cuisine & Vins

"Most of our wines have been selected from artisan producers who respectfully work along organic and biodynamic principles"

RAYMOND BLANC OBE, CHEF PATRON

SÉLECTION CLASSIQUE £95 PER GUEST

Riesling Hohenrain 2018, Schloss Reinhartshausen, Rheingau, Germany

Grüner Veltliner Ried Renner 2021, Schloss Gobelsburg, Kamptal, Austria 0

Maranges Sur le Bois 2020, Domaine Bonnardot, Burgundy, France $\boldsymbol{\beta}$

Jurançon La Magendia 2018, Domaine Lapeyre, South-West, France 0

Wine flight per person - 125 ml per glass

SÉLECTION PRESTIGE £239 PER GUEST

Riesling Hengst Grand Cru 2020, Domaine Barmès-Buecher, Alsace, France &

Condrieu 2021, Stéphane Montez, Rhône Valley, France 0

Chambolle-Musigny Les Echezeaux 2019, Mark Haisma, Burgundy, France Passito de Pantelleria Ben Ryé 2020, Donnafugata, Sicilia, Italy

Wine flight per person - 125 ml per glass

SÉLECTION EXCEPTIONELLE £799 PER GUEST

Riesling Schlossberg 2008, Schloss Reinhartshausen, Rheingau Germany ~

Dom Pérignon 2013, Champagne, France

Mazis-Chambertin Grand Cru 2018, Domaine Harmand-Geoffoy, Burgundy, France 0

Sauternes 2006, Château d'Yquem 1er Cru Supérieur, Bordeaux, France

Wine flight per person - 125 ml per glass

"ANTHOLOGY" £600 per quest (4x75ml)

Tasting of four Château d'Yquem vintages 2006, 2013, 2015, 2018

Biodynamic wines are marked with a **\beta**



Les saveurs du Manoir

OUR LUNCH MENU £205 PER GUEST

RAYMOND BLANC, LUKE SELBY & BENOIT BLIN ET LEUR ÉQUIPE VOUS SOUHAITENT BON APPÉTIT

LA BETTERAVE

Beetroot tartare & horseradish

LE SAUMON

Confit Loch Duart salmon, cucumber & dill

LE HOMARD

Roasted Cornish lobster, mango & cardamom

L'AGNEAU

Milk-fed English lamb, garden courgette, ratatouille & olive

LES FROMAGES

The very best artisanal French & British cheeses

SUPPLEMENT OF £36 PER GUEST

LE CHOCOLAT ET LA NOIX DE COCO

Textures of chocolate & coconut

LA FRAISE GARIGUETTE

Gariguette strawberry and pistachio tart, molasses & strawberry jus

LES PETITS FOURS

Our selection of teas and coffees with petits fours