

A Night of French Elegance

Champagne Coeur de Rose, Maurice Grunier, on arrival

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Caramelised onion bread, chèvre & chive butter

Jambon cru à la truffe

Sancerre, Loire Valley, Domaine De La Jolive

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Wagyu tartare, Paris browns, confit yolk, celery top mayo

Potato crisps

Côtes Du Rhône, Domaine De Panisse "Le Mazet"

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Grass-fed, grain-finished Wagyu faux-filet, sauce foyot, café de Paris

Frites

Little green salad

Châteauneuf-du-Pape, Domaine de Panisse "Le Mas"

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Chocolate tart, almond praline, crème fraîche

Sparkling French Brut, Madame Coco

