



## **The vegetarian experience**

**Velouté of cep,  
lemon gnocchi, herb oil**

Morgon, Marcel Lapierre, 2007, Beaujolais, France

**Beetroot tartare, orange jelly, capers,  
horseradish cream**

**Parsley risotto,  
sherry vinegar, garlic froth**

Gavi di Gavi, Tacchino, 2007, Piedmont, Italy

**Heart of palm, guacamole,  
aubergine caviar, soy dressing**

St Clair, Sauvignon Blanc 2007, Marlborough, New Zealand

**Poached quails eggs, herb gnocchi,  
celeriac remoulade**

Henri Giraud, Brut, Esprit, NV, Champagne, France

**Cylinder of red onion, parsnip purée,  
cheese puffs, carrot emulsion**

Grenache blanc, Domaine Lafage, 2007, Roussillon, France

**Vanilla panacotta, ginger crumb,  
popcorn broth**

**Pistachio ice cream, hazelnut bread,  
prune purée**

**Exclusive dark chocolate mousse, butternut squash cream,  
smoked fudge, rosemary and pinenut**

Grenache noir, Maury, 2006, Roussillon, France

**Seven courses- Sixty eight pounds**

**Nine courses- Seventy eight pounds**

**Wine flight- Fifty five pounds**

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