LE PONT DE LA TOUR

Winter Truffle Hut
5 course tasting menu
with a bottle of Moet & Chandon

All prices include VAT at the current rate.
A discretionary 12.5% service charge will be added to your bill.

For any allergies and intolerances, please speak with member of staff.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness

LE PONT DE LA TOUR

FONDÉ EN 1743
MOËT & CHANDON
CHAMPAGNE

Baby baked new potato, herb crème fraîche, Aquitaine caviar

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Terrine of duck liver, fruit chutney, toasted brioche

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Poached monkfish tail, citrus nage, sea herbs and shaved truffle

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Roasted veal cutlet for two,
fricassée of herb gnocchi, braised baby gem, truffle velouté

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Bitter chocolate fondant, vanilla Chantilly, griottine cherries

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