



LE PONT DE LA TOUR

A SEAFOOD SUPPER SERIES

IN PARTNERSHIP WITH

NYETIMBER

PRODUCT OF ENGLAND

£90 PER PERSON

WELCOME DRINK

CLASSIC CUVÉE MV (EN MAGNUM)

1ST COURSE

Tartare of sea trout, pickle mouli, yuzu curd,
soy and ginger dressing

BLANC DE BLANCS 2013

2ND COURSE

Seared Orkney scallop, braised breast of lamb, broad beans,
anchovy mayonnaise

ROSÉ MV

3RD COURSE

Steamed fillet of seabass, salad of charlotte potato and Cornish crab,
tomato and basil vinaigrette

1086 PRESTIGE CUVÉE 2010

4TH COURSE

Raspberry and rose soup, yellow peach, confit lemon,
blood peach sorbet.

CUVÉE CHÉRIE MV

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#LEPONTRIVIERA #SEAFOODSUPPER