



LE PONT DE LA TOUR

A CHAMPAGNE DINNER

31.01.24

*Warm Comte Gougeres
Truffle and cep mac & cheese
Cumbrae Oysters, Yuzu Gel, Jalapenos
Laurent-Perrier la Cuvée Brut*

*Scallop in the Shell, Pickled Fennel & Radish,
Cauliflower Puree, Caviar
Laurent-Perrier Cuvée Rosé*

*Parma Ham-Wrapped Monkfish, Squid Risotto,
Sauce Bordelaise, Champagne Sabayon
Laurent-Perrier Blanc de Blancs Brut Nature NV*

*Rhubarb and pistachio mille feuille, blood orange
and yoghurt sorbet
Laurent-Perrier Grand Siècle Iteration No 26 MV*

£80pp

