

## MENU

### Canapés

Cacio e Pepe Gougère / scallop tartlet

### Amuse-bouche & bread

Shokupan milk roll / curry apricot boule / herb butter & salted butter  
Tomato & horseradish amuse

### Part one

Sea bass mi-cuit, beetroots, cucumber & hollandaise  
*Granbazar Etiquetta Ambar, Albarino*

### Part two

Confit salmon, citrus, radish, braisage sauce  
*Chablis Domaine du Colombier 2022*

### Part three

Venison, braised red cabbage, salt-baked swede, confit shallot,  
pickled blackcurrant jus  
*Waterkloof Circle of Life Merlot*

### Part four

Beef, tartlet of duck liver & artichoke, hash brown,  
sauce marchand de vin  
*Saint-Émilion Grand Cru – 2011 Château Magdeleine*

## CONTINUED...

### Part five

Marigold sorbet, yoghurt & mojito

### Part six

Gianduja 34% hedgehog, yuzu, mascarpone  
*Tokaji Aszu 5 Puttonyos, Hungary*

### Part seven

Cheese and drams

### Petits fours

Raspberry pâte de fruit / Mexican vanilla macaron / banana & rum dark  
chocolate / salted caramel peanut butter milk chocolate

