



Friday 3rd April 2009 at 19.00

chilled lettuce velouté, tarragon foam

riesling les éléments- domaine bott-geyl 06

green asparagus with crispy speck ham, poached organic egg and blood orange sauce

les pinots d'alsace metiss domaine bott-geyl 05

duck liver foie gras bonbon, dried duck breast, leaf and herb salad

pacherenc de vic-bilh- cave de crouseilles 04

organic moravian lamb, chickpea fries, tomato confit and courgettes

st.julien - chateau larose de gruaud 04

goat's cheese mousse with beetroot

cotes du rhone village rouaix- domaine des auzieres 04

vanilla macaroon, rhubarb marmalade, riesling jelly

gaillac aborescence - domaine anne arbeau 04