



MENU OFFER

Krug X Flower

September 19, 2024

KRUG

GRANDE CUVÉE



BARENTS

AMOUSE BOUCHE

Venison Tartare

with Wild Garlic Capers and Nasturtium Flowers

STARTERS

Lightly Salted Pike-perch

with Pickled Cucumber and Dill-Citrus Dashi

Cured Ox Heart Tomato

with Raspberry Tuile and Elderflower - Sherry Glaze

MAIN COURSES

Sea Diver Scallops

with Cauliflower - Pear Cream and Linden Blossom Beurre Blanc

Lamb Basket

with Cognac Aged Figs and Lavender - Rosemary Glaze

DESSERT

Tansy Espuma

with Bee Bread Ice Cream and White Chocolate

450 EUR per person

BARENTS

CHAMPAGNE

Krug Grande Cuvée 171ème

Krug Rosé 27ème

Krug Vintage 2000

Krug Grande Cuvée 172ème