

Hélène Danoy at The Connaught

Lunch Formula £60

The choice of 3 products (1 starter, 1 main and 1 dessert)
Including the choice of 2 glasses of wine from the list, a bottle of water and tea or coffee

Avocado

Spain

cucumber, Greek yoghurt, paprika, radish

2017 Albarinho, Pazo Barrantes, Spain

Beetroot

Laurent Berrurier – France

quinoa, caper, balsamic vinegar

2016 Arinto, Quinta de Chocapalha, Regional Lisboa, Portugal

Pumpkin

Italy

sage, black trumpet, Stichelton

2011 Semillon “Vat 1”, Tyrrell’s Wines, New South Wales, Australia

Cauliflower

Cornwall – England

hazelnut, Muscat grape, vadouvan

2017 Château La Coste Rose’, Coteaux d’Aix-en-Provence, France

Acquerello rice

Tenuta Colombara – Vercelli

tardivo, fumaison, winter savory

2005 Fixin les Herbues, Pierre Naigeon, Burgundy, France

White truffle

Alba – Piedmont

Mont D’or, Biancoperla corn, egg yolk

(supplement £65)

2015 Mirandole, Cotes du Rhone, Rhone valley, France

Pear

Mouneyrac - France

honey, ginger, bee pollen

2017 Muskat Ottonel Auslese, Alois Kracher, Burgenland, Austria £16

Chocolate

Tainori – Dominican Republic

passion fruit, coffee

Sherry Cream “Solera 1847”, Gonzalez Byass £14

Signature Baba

Armagnac Francis Darroze

chestnut, apples

(supplement £18)

2013 Tokaji Szamorodni, Istvan Szepsy, Hungary £26

Matured fine seasonal cheeses (supplement £22)

2012 LBV Port Quinta da Gaivosa, Douro Valley, Portugal £14