



Hélène Darroze AT
THE *Connaught*



INVITE YOU TO EXPERIENCE

An Exclusive Wine Dinner

GUIDED BY

Egon Müller & Jean-Luc Pepin

Monday 3rd June 2024

at 6 pm

Discover a bespoke 6-course menu, specially curated by 3-Michelin star chef H el ene Darroze and paired with great unrivalled vintages of Egon M uller & Domaine Comtes Georges de Vog  .

SELECTION OF CANAP ES

BILLECART-SALMON CUV EE SOUS BOIS BY MAGNUM

BLUEFIN TUNA

Cornwall

green almond, Piel de Sapo melon, lime, dasbi vinegar

2007 RIESLING SCHARZHOFBERGER KABINETT

FOIE GRAS

Robert Dup erier – Les Landes

cherry, elderflower, koji rice

2005 RIESLING SCHARZHOFBERGER SP ATLESE

1999 RIESLING SCHARZHOFBERGER SP ATLESE

LOBSTER

Isle of Mull – Scotland

tandoori spices, carrot, citrus, coriander

2017 CHAMBOLLE-MUSIGNY LES AMOUREUSES PREMIER CRU

2017 BONNES-MARES GRAND CRU

2017 MUSIGNY GRAND CRU

SWEETBREAD

Corr eze – France

artichoke, capers, “tonnato” sauce

2009 CHAMBOLLE-MUSIGNY LES AMOUREUSES PREMIER CRU

2009 BONNES-MARES GRAND CRU

2009 MUSIGNY GRAND CRU

RABBIT

France

Cerignola olive, Ratte potato, tarragon

1999 CHAMBOLLE-MUSIGNY LES AMOUREUSES PREMIER CRU

1999 BONNES-MARES GRAND CRU

1999 MUSIGNY GRAND CRU

SIGNATURE BABA

Armagnac Darroze

citrus fruit, thyme

1994 RIESLING SCHARZHOFBERGER AUSLESE GOLDKAPSEL

 1,100 per person

The price is subject to a discretionary 15% service charge and is inclusive of VAT.

Reserve Your Place

Please follow the [link](#) and select “wine dinner”.

We require a full non-refundable pre-payment to confirm your place.

Please note that the given card will be charged.
You will receive the confirmation email as soon as the payment has been processed.

Please be assured that all information collected for you will be used
only for the purposes for which it was obtained.

Kindly confirm that we can use your details to make the booking due to GDPR regulations.
Full terms & conditions can be found [here](#).

Please notify us in advance of your specific dietary requirements
to ensure we are able to provide accurate information and advice on the
ingredients and allergens in our dishes.

Our menu is highly seasonal and therefore subject to change
due to ingredients supply.

*For more information or booking enquiries, please contact us on
+44 (0)20 3147 7200 or belenedarroze@tbe-connaught.co.uk*

