



Optional Add-Ons

- ❧ **Duck Rillettes (200g)**
Shredded duck cooked in its own fat
- ❧ **Pate en Croute with Pistachio (200g)**
A cold meat pie baked in a pastry with a layer of jelly in between the meat and pie crust
- ❧ **Kumquat Chutney (100g)**
A miniature, citrus fruit that closely resembles an orange. It's slightly sweet and tart in flavour. Cooked in vinegar, spices and sugar for a balanced and nuanced chutney
- ❧ **Cranberry Chutney (100g)**
Cooked in vinegar, spices and sugar for a sweet and tangy mouthfeel
- ❧ **Foie Gras Au Torchon (250g)**
Traditional goose liver poached in a cloth
- ❧ **Dark Rum Fruit Cake (500g)**
A festive cake made with dried fruits soaked in a dark rum
- ❧ **Vanillekipferl Cookies (150g)**
An Austrian crescent shaped cookie made with nuts and finished with vanilla sugar. Crumbly, melt in your mouth texture.
- ❧ **Sancerre, Daniel Reverdy & Fils 2018 (75cl) [white]**
Sauvignon Blanc from Loire Valley. Crisp and zesty and at the same time young, with its mineral edge prominent.
- ❧ **Cotes du Rhone Domaine La Font du Loup 2018 (75cl) [red]**
Grenache/Syrah. Fresh and medium bodied with smooth tannins.
- ❧ **Provence, Chateau Ferrages "Roumery" Magnum Rosé 2017 (150cl)**
Cinsault/Grenache/Syrah. Crisp and dry.
- ❧ **Champagne, Henri Giraud Nature Brut (75cl)**
Pinot Noir/Chardonnay. Bold yet gentle with lots of green apple aroma.
- ❧ **Calvados, Famille Dupont Original (70cl)**
Young Calvados, well balanced with apple and pear on the nose with a hint of vanilla and toast.