



A three-hour gastronomic adventure through six courses of Provençal cuisine with free-flowing fine wine and luxury serves

£75pp

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### DRINKS

### WELCOME DRINK

Mirabeau Rosé Spritz

### POURED THROUGHOUT

Mirabeau Etoile Côtes de Provence

## THE DÉNOUEMENT

Mirabeau Dry Rosé Gin and Tonics

# LUNCH

### SOURDOUGH BREAD

Cultured Beef Butter

#### BURRATA

Heritage Tomatoes | Tomato Reduction | Firecracker Pangrattato

# SALAD NIÇOISE

Tuna | Tomato Vinaigrette | Sauce Verte | Soft-Boiled Eggs | Cucumber

## LOBSTER BEIGNET

'Crate to Plate' Salad | Squid Ink Aioli

### STEAK FRITES

Sauce Parisienne

### DESSERTS

### SELECTION OF FRENCH CHEESES

Sourdough Crackers | Grape Chutney

£10 supplement

### PARIS-BREST

Praline Mousse | Banana Ice Cream | Wood-Cooked Banana Caramel



