



## CLUB GASCON

### LE MARCHE MENU

*Amuse-bouche*

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CAULIFLOWER VARIATION, PLANCTON, URCHIN & CHARRED CUTTLEFISH

*Sancerre - Domaine Riffault – Les Boucauds, 2015*

**Or**

FOIE GRAS CROMESQUIS, TOASTED SWEDE & AROMATIC BLACK TREACLE

*Pacherenc Du Vic-Bilh Moelleux - Domaine Labranche Laffont, 2014*

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OCEANIC PARSNIP VELOUTE, ABALONE & MACKEREL, EUCALYPTUS PULP

*Coteaux Du Languedoc Blanc - Domaine Coston, 2014*

**Or**

ROASTED DUCK MALLARD, SQUASH, CARROT & BLOOD ORANGE

*Bourgogne Hautes-Côtes de Nuits – Domaine Digoia-Royer, 2012*

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TRUFFLED VACHERIN IN THE NEST

*Château Chalon - Domaine Marie-Pierre Chevassu, 1999*

**Or**

“EPIPHANY” VARIATION

*Maury, Solera 1928*

**3 courses £45.00**

***Wine pairing - 3 glasses available £20.00***

***Tea Pairing – 3 Tea available £15.00***

**6 courses £80.00**

***Wine pairing - 6 glasses available £40.00***

***Tea Pairings - 4 Tea available £20.00***

***(Please note that Le Marché menu is for the whole table only)***