

TASTE DU VIN MENU

*EACH COURSE WILL BE EXPERTLY PAIRED BY OUR SOMMELIER
WITH A GLASS OF WINE TO COMPLEMENT THE DISH*

CHICKEN LIVER PARFAIT (359kcal)

Brioche toast, raisin chutney

Wine Pairing: Riesling, Hills & Valleys, Pikes, Clare Valley, South Australia [125ml glass]

SMOKED SALMON CLASSIC (146kcal)

Chopped garnish of soft boiled egg, cornichons, capers parsley and red onion [NGI]

Wine Pairing: Pinot Grigio, Puiatti, Friuli-Venezia Giulia, Italy [125ml glass]

ROAST PORCHETTA (722kcal)

Creamy polenta, gremolata and rich pork jus

Wine Pairing: Rioja Reserva, Lealtanza, Altanza, Spain [175ml glass]

POT AU CHOCOLAT (237kcal)

Classic chocolate mousse with crème Chantilly [V/NGI]

Wine Pairing: Licor De Tannat, Familia Deicas, Uruguay [50ml glass]

THE CHEESE PLATE (534kcal)

Selection of artisan cheese, served with biscuits and chutney

Wine Pairing: 10 Year Old Tawny, Graham's, Portugal [50ml glass]

Sample menu, dishes and wines are subject to seasonal variations

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [NGI] = Does not include any gluten containing ingredients. [NGIA] = Alternative available that does not include any gluten containing ingredients. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. [VA] = Vegetarian alternative available. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.



For further information
on allergens please scan here.
HOTELDUVIN.com