

# “ALSACE PROVINCIAL” SUNDAY LUNCH

& Live Entertainment

SUNDAY, 28TH APRIL

12pm for 12.30pm

A glass Cremant d'Alsace on arrival

## Première Assiette

Alsace tart, crème fraiche, onion & speck

*NV Crémant d'Alsace de Turckheim*

## Deuxième Assiette

Guinea-fowl marinated with ceps mushroom & apple terrine, juniper berries dressing

Or

Brook trout Mousseline, sauteed celeriac & beurre blanc

2016 Pinot Gris de Turckheim

## Troisième Assiette

### La Choucroute de poisson

Murray perch & Ocean trout light smoked, grilled speck with Sauerkraut, potato rattes

Or

### Baeckeffe “Strasbourgeois”

Braised beef shin, pork cheeks & lamb shoulder with potato, leek & Riesling

2017 Riesling de Turckheim

## Le Dessert

### Vacherin glacée “Belle Alsace”

Iced vanilla & raspberry parfait with meringue & cream

Or

### Munster Fermier au cumin, compote de poires au Gewürztraminer

Munster farmhouse cheese, cows milk salt washed rind, pear compote with Gewürztraminer

## Sides

Baguette & Lutece truffle butter 9.0- Pomme Frites - 9.0 Mixed salad leaves 9.0

**The 2 course lunch menu main & dessert 55.0**

**The 4 course 78.0**

**The 4 course lunch menu & Turckheim Alsace matching wines 98.0 per person**

Menu subject to market availability | Gluten free dishes available