

La Chapelle

MENU GOURMAND

Shaved fennel, grapefruit & avocado purée

2018 Grüner Veltliner Handcrafted, MA Arndorfer Mitges, Kamptal, Austria

∞

English pea velouté, duck egg & brioche crumb

2017 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau, France

∞

Salad of Heirloom tomatoes, burrata & black olives

2018 Côtes du Rhône Blanc Secret de Famille, Paul Jaboulet Aîné, Rhone, France

∞

Risotto of courgette & basil

2012 Côtes du Jura "La Mamette Sous Voile", Les Granges Pâquenesses

∞

Tagine of Summer vegetables, couscous & harissa

2016 Etna Rosso, Tenuta delle Terre Nerre, Sicily, Italy

∞

Selection of sorbets

Elysium Black Muscat, Quady Winery, California

∞

Apple tarte Tatin, Normandy crème fraîche

2007 Rivesaltes Ambré, Chez Jau, France

Menu £55

With selected Sommelier wine pairing £120

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Starters

Shaved fennel, grapefruit & avocado purée £9.50

Salad of Heirloom tomatoes, burrata & black olives £17.50

English pea velouté, duck egg & brioche crumb £16.50

Main Courses

Tagine of Summer vegetables, couscous & harissa £28.50

Mille-feuille of potatoes, rainbow chard & girolle mushrooms £27.50

Ricotta gnocchi, pea purée, grelot onion & Charlotte potatoes £32.50

VAT is included at the current rate
12.5% discretionary service will be added to your bill
Please let the manager know of any allergies or dietary requirements
微信扫码关注，浏览菜品图片

