

# Classic French Cuisine

24 May 2024

## Appetizer

*(Crémant de Bourgogne "PURE" N.V. Blanc de Blancs)*

### **Foie Gras Terrine**

Poached pineapple, pistachio crumble, toasted brioche

Or

### **Salad Lyonnaise**

Crispy bacon, poached egg, croutons

Or

### **Mussel with White Wine and Shallots**

Toasted baguette

## Soup

### **Bouillabaisse**

Aioli

Or

### **French Onion Soup**

Gruyere Cheese

## Main Course

*(IGP Cotes de Gascogne Sauvignon Blanc 2022/ IGP Pays d'Oc Syrah 2021)*

### **Roasted Pork Tenderloin**

Brie cheese, Chateau potatoes, cranberry compote

Or

### **Coq au Vin**

Bacon, pearl onion, mushroom, mashed potatoes

Or

### **Brill a la Duglere**

Baby fennel, baby potatoes

## Dessert

*(Gewurztraminer Reserve 2020)*

### **Citrus Calvados Baba**

Vanilla cream

**Freshly Brewed Coffee and Fine Tea**

**Petit Fours**

**HK\$ 498.00**

**With wine pairing HK\$ 618**