

## Louis Jadot x Brasserie Wine Dinner Menu

### OYSTER

Fine De Claire

*Chablis, 2023*

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### SCALLOP CEVICHE

Endives | Wild Salmon Roe | Blood Orange Dressing

*Meursault, 2022*

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### PIGEON BREAST

Roasted Baby Carrot | Spinach | Apricot Coulis

*Beaune Premier Cru Les Boucherottes. 2013*

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### BEEF DUO

Sirloin and Cheek | Mashed Potato Asparagus

*Corton Pougets Grand Cru, 2020*

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### CHEESE PLATTER

Selection of French Cheese with Condiments

*Clos Vougeot Grand Cru, 2021*

Coffee or Tea

Confectioneries

Our food and beverage may have traces of allergens, as our kitchen is an environment, where allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。

如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。