

A JOURNEY TO DISCOVER
NEW FLAVOURS AND
COMBINATIONS

CALL US!

020 7716 7811
mackenziem@danddlondon.com

CHEF'S TABLES

More than "just food"

COQ D'ARGENT

SIX COURSES - £80 PER PERSON

CHOU-FLEUR

Cauliflower crème Dubarry, Winter black truffles

TARTARE DE CHEVREUIL

Venison tartare, celeriac and green apple remoulade, Avruga caviar, freeze-dried raspberries, pumpkin seeds & enriched yolk

HAUT BAR

Seared fillet of stone bass, Ratte potatoes, wilted leeks and samphire, lemon hollandaise sauce

FILET DE BOEUF

150g fillet of Beef Rossini, 28 day dry-aged, black truffle, seared duck liver, wild mushroom duxelle, Périgourdine sauce

SORBET

Lemon sorbet and Timut pepper

FONDANT AU CHOCOLAT NOIR

Warm dark chocolate fondant, pistachio ice cream

SARTORIA

£100 PER PERSON WITH BUBBLES ON ARRIVAL

BURRATA

Warm burrata, salted zabaglione, truffle

TARTARE

Ferrari trento DOC, langoustine tartare

VEAL

Veal Marsala, wild mushrooms, smoked potato mash

CHOCOLATE

Bitter chocolate mousse, bergamot

GERMAN GYMNASIUM

£85 PER PERSON

AMUSE BOUCHE

BEETROOT CURED SALMON

crisp shallot rings, yuzu creme fraiche, dill

beetroot is a typical winter root vegetable and adds some great flavour and colour to the salmon

SLOW ROASTED FREE RANGE GOOSE

braised red cabbage, figs, Brezel dumpling, spiced orange sauce

Goose is a traditional Christmas roast in Europe and the tales go back to Saint Martin hiding in a goose shed...

WILLINGER CHRISTINEN STOLLEN FLAMBEE

sea buckthorn sorbet, caramelised spiced walnuts, cranberries

An absolute must have during Christmas in Germany, this delicious Stollen is handmade, baked with the best ingredients and aged underground in an old slate mine in Willingen, Germany.

COFFE & TEA

Macaroons

To finish the evening with sweet memories

Bjoern Wassmuth
Executive Chef

LAUNCESTON PLACE

£120 PER PERSON

DISCOVERY MENU

If seeking an extra thrill, try the mystery DISCOVERY MENU.

Prepared by Ben Murphy for £120 per person, the menu will be tailored to you, with the perfectly paired wine selected by Head Sommelier Maciej Lyko – your own personal front row seat.

Our team will tell you on the day the ingredients you can expect for each course, all other details are part of the adventure.

Sit back, relax and enjoy the journey.

