BAR BOULUD
LONDON

Monday 7th October 2019

Exclusive winemaker's dinner at Bar Boulud
hosted by Marc Perrin

Château de Beaucastel

CANAPÉS
Cervelle de Canut & crudités
Degustation de charcuterie
Miraval Blanc, Coteaux Varois 2018

CARRELET AUX AGRUMES
Citrus-cured plaice, fennel and apple 'vierge', sea buckthorn & herbs
Châteauneuf-du-Pape blanc 2017

OEUF EN MEURETTE
Red wine-poached egg, girolles, chicken oysters & pearl onions
Coudoulet de Beaucastel, Côtes du Rhône rouge 2016

ENTRECÔTE GRILLÉE
Grilled ribeye, Swiss chard, Paimpol beans, thyme
Pomme Pont-Neuf & Sauce Choron
Châteauneuf-du-Pape rouge 1999
Châteauneuf-du-Pape rouge 2009

LE FROMAGE
Roussanne Vieilles Vignes 2017

£125.00 per person
(inclusive of 12.5% discretionary service charge)