

# RIB ROOM AND BAR

## DEGUSTATION MENU

### NV, MONTADON BRUT M, CHAMPAGNE

CAULIFLOWER PANNA COTTA SALMON ROE  
seaweed cracker



PAN-FRIED FOIE GRAS  
glazed grape, guanaja chocolate sauce



PORCINI MUSHROOM CREAM SOUP  
black truffle oil and mushroom ravioli



HOKKAIDO SEA SCALLOP  
baked in shell with chardonnay wine sauce and mushroom duxelle



GRIOTTINES CHERRY SHERBET



SNOW FISH FILLET  
white miso paste, pistachio, pea puree and seaweed hash

**OR**

DRY AGED ORGANIC MUSCOVY DUCK BREAST  
leg confit served in baked "tarbais" beans cassoulet



CHOCOLATE SENSATION  
dark chocolate fondant and white chocolate ice cream  
Mignardises

Illy Coffee OR selection of Fine Teas

**SET MENU 3,200++**

**Supplement 600++ For 2 Glasses of Wine**  
**2018 SEMILLON - SAUVIGNON BLANC RR&B**  
**2017 CABERNET SAUVIGNON RR&B**

Subject to 10% service charge and VAT  
Not applicable for any discount cards