

MARGOT

WINE SERIES

*in collaboration with
Domaine Jean Teiller & Domaine Filliatreau*

Monday, 23rd April

£ 95 per person

Cous cous con verdure

Cous cous with spring vegetables and goat cheese

≈ *Menetou Salon White 2017* ≈

Domaine Jean Teiller

Sgombro marinato

Marinated mackerel in white balsamic vinegar
with asparagus and raspberries

≈ *Menetou Salon Red 2016* ≈

Domaine Jean Teiller

Rigatoni con ragú di coniglio

Rigatoni with rabbit ragú, Taggiasche olives and lemon thyme

≈ *Château Fouquet Saumur 2015* ≈

Domaine Filliatreau

Agnello al mirto

Roast lamb rump with myrtle, beetroot puree
and Sardinian Pecorino

≈ *Vieilles Vignes Saumur Champigny 2014* ≈

Domaine Filliatreau

Tortino di mele

Apple pie with cinnamon and ginger shortbread
vanilla and ginger ice cream

≈ *Château La Tomaze Coteaux du Layon Rablay 2015* ≈

