



LE PONT DE LA TOUR

TRUFFLE TASTING MENU

SIX COURSES | £125 PER PERSON
WINE PAIRING | £80 PER PERSON

CRÈME PARMENTIER, AUTUMN BLACK TRUFFLE, COMTE CHEESE
2020 Savagnin 'L'Essen'ciel', Domaine Désiré Petit, Jura, France

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L'ŒUF PARFAIT, 63 DEGREES CLARANCE COURT EGG,
CREAMY WILD MUSHROOMS, BLACK TRUFFLE
2023 Saint-Véran, Domaine Gueugnon-Remond, Burgundy, France

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WILLIAM'S PEAR AND WHITE TRUFFLE SORBET

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SEARED STONE BASS, TRUFFLE RISOTTO, CHAMPAGNE
AND CAVIAR SAUCE
2023 Tempranillo Blanco, Abel Mendoza, Rioja, Spain

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BEEF FILET ROSSINI, DUXELLES, DUCK LIVER,
PERIGOURNE SAUCE, BLACK TRUFFLE
2016 Fixin 'Petit Crais', Château du Marsannay, Burgundy, France

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APPLE GRANNY SMITH & TRUFFLE PARFAIT
2019 Tokaji Aszú 5 Puttonyos, Kardos, Tokaj, Hungary

All prices include VAT at the current rate. A discretionary 15% service charge will be added to your bill.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Calorie information is available on request.