

SUNDAY 20 MARCH

£55 PER PERSON

A LA Russe

WINDSOR

## WINES OF ALSACE, AUSTRIA & GERMANY: TASTING & PAIRING

*Croutes façon tarte flambe with lardons, crème fraîche, shallots & cheese*

Cave de Turckheim Crémant d'Alsace

*Chef's smoked fish platter: Smoked salmon, trout & mackerel prepared three ways*

Grüner Veltliner Vom Haus, Pfaffl

& Pinot Gris Réserve, Trimbach, Alsace, France

*Spaetzle pasta in Gruyere cheese sauce*

Domaine Zind-Humbrecht Turckheim Gewurztraminer, Alsace

*Grilled fillet of beef with wild mushrooms & mustard sauce*

or

*Duck breast with shallots & pancetta & red currant jus*

2019 Pinot Noir Réserve, Trimbach, Alsace, France

*Apple strudel or Crème Brûlée*

Riesling Sonne Beerenauslese, Weingut Tesch, Germany



a discretionary 12% gratuity will be added to your bill  
Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.