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MICHELIN STAR  
*Chef Pieter Riedijk*

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#### APETIZERS

Hogweed Crisp and Fresh Goat's Cheese <sup>2,1,7,14</sup>

*Marques de Monistrol Seleccion Especial Cava, Brut (Spain)*

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Porcini Mushroom infused with Liquorice, Black Rice Tartelette <sup>2,4,7</sup>

*Marques de Monistrol Seleccion Especial Cava, Brut (Spain)*

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Puffed Polenta Bread, Gentian and Blueberry <sup>1,7</sup>

*Marques de Monistrol Seleccion Especial Cava, Brut (Spain)*

#### PLATES

Smoked Milk, Baby Leaves Velouté, Caviar <sup>2,4,5,7</sup>

*Domaine Laporte "Le Rochoy" Sancerre (France)*

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Grilled Carrots, Tansy and Poached Trout <sup>5,7,14</sup>

*Louis Jadot, Chablis (France)*

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Black Onyx Entrecote, Beetroot, Blackcurrant and Elderflower <sup>7,14</sup>

*Chateau La Croix Meunier, Saint-Emilion Grand Cru (France)*

#### DESSERT

Almond and Melon, Perfumed with Orange Blossom <sup>4,7,10,14</sup>

*Donna Fugata "Ben Rye" Passito di Pantelleria*





CAP ST GEORGES

ALLERGIES

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy  
8. Mollusk 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide