

ROUX  
AT THE  
LANDAU

Lightly creamed white bean velouté with aged Manchego croquettes,  
celery and pimentón de la vera  
*Puerto Fino, Solera Reserva, Lustau, Spain*



Citrus cured organic salmon with crème fraîche, beetroot and Aquitaine caviar  
*Sauvignon Blanc, Martinborough Vineyard, New Zealand, 2008*



Roast wild sea bass with salsify and Norfolk brown shrimps  
*Chardonnay, Piccadilly, Grossett, Adelaide Hills, Australia 2006*



Crisp free range hen's egg, chicken oyster and scratchings  
with endive, shallots and hazelnuts  
*Brouilly, Vieilles Vignes Cuvée, Jean Claude Lapalu, France 2009*



Red wine glazed short rib of beef with turnips, braised kale  
and horseradish crust  
*Château Paveil de Luze, Margaux, Bordeaux, France, 2005*



Selection of French and British artisan cheeses  
*Caricia, Rivesaltes, Vin Doux Naturel, Domain Gauby, France, 2005*



Pear William and walnut soufflé with bitter chocolate sorbet  
*Château de Cérons, Cérons, Bordeaux, France, 1998*

£75.00

£135.00 with wine pairing