

The Savoy's Culinary Journey

Amuse bouche

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*Lobster bisque, charlotte potatoes,
fresh herbs*

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*Classic beef Wellington, +
pomme purée, red wine jus*

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Hazelnut and milk chocolate Paris Brest

Sommelier's selection half bottle per person:

White wine

Muscadet de Sèvre et Maine sur lie V.V. Ch. Du Poyet, Loire, France 2018

Red wine

Syrah-Grenache, Les Hauts de Janeil, Mas Janeil, VdP d'Oc, France 2018

Rosè wine

Ch. La tour de L'Evêque, Côtes de Provence, France 2018

*If you have a food allergy, intolerance or sensitivity,
please speak to your server about ingredients in our dishes before you order your meal.*