

henry's  
BAR



## Easter Menu

Chef's amuse bouche

Egg mimosa

*Taittinger Brut, Millésimé 2015*

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Appetiser

Mackerel

Soya pearls | ponzu | sesame

*Riesling Steilheit, 2021, Proidl, Kremstal*

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Intermediate Course

Cod

Baby potatoes | salty greens | wild garlic oil

*Viré-Clessé; V.V. 2020, Domaine Auvigue*

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Main Course

Veal

Veal cheek tortellini | asparagus | vin jaune

*Barbera d'Alba Superiore Vigna del Cuculo, 2019, Cavalotto*

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Dessert

Millefeuille

Almond | fresh figs | vanilla ice cream

*Rivesaltes Ambré Hors d'Age, Domaine Lafage*

