

**'A Taste of France' – Every Friday Evening** The Gallery Restaurant – First Floor at The Palmerston

**BOOK ONLINE or RESERVE YOUR TABLE NOW!!**

**CHAMPAGNE**

**M. FURDYNA – CARTE BLANCH** - FLORAL, FRUITY, LEMONY, PEAR  
70% PINOT NOIR, 15% CHARDONNAY, 10% PINOT BLANC, 5% MEUNIER

**LE GALLAIS – CUVÉE DU MANOIR** - ELEGANT & DELICATELY FRUITY  
45% MEUNIER, 45% PINOT NOIR, 10% CHARDONNAY

**MOUTARDIER – ROSE** SOFT & MELLOW  
80% MEUNIER, 20% CHARDONNAY

**COLIN – CASTILLE** - MINERAL & DELICATE  
100% CHARDONNAY

**ROSE WINE**

**ROSEBLOOD PROVENCE – CHATEAU D'ESTOUBLON 2022**  
GRENACHE, CINSULT, TIBOUREN

**RED WINE**

**NICOLAS POTEL COTES-DE-NUITS VILLAGE 2018**  
100% PINOT NOIR

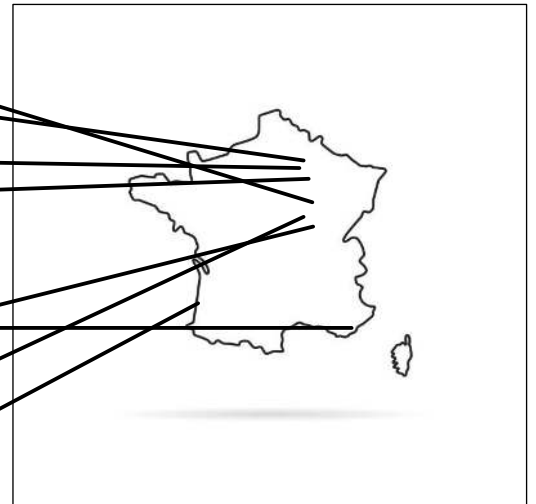
**WHITE WINE**

**CHABLIS - PREMIER CRU – VAUCOUPIN 2020**  
100% CHARDONNAY (UNOAKED)

**DESSERT WINE**

**SAUTERNES – CHATEAU SUDUIRAUT -2016**

	125ML	BTL
M. FURDYNA – CARTE BLANCH	12	60
LE GALLAIS – CUVÉE DU MANOIR	13	70
MOUTARDIER – ROSE	13	70
COLIN – CASTILLE	14	80
ROSEBLOOD PROVENCE – CHATEAU D'ESTOUBLON 2022	10	50
NICOLAS POTEL COTES-DE-NUITS VILLAGE 2018	11	55
CHABLIS - PREMIER CRU – VAUCOUPIN 2020	13	65
	75ML	
SAUTERNES – CHATEAU SUDUIRAUT -2016	11	45



**TASTING FLIGHT - TASTE ALL 4 STYLES OF CHAMPAGNE 24**

50ML COLIN CASTILLE BRUT    50ML M.FURDYNA CARTE BLANCHE BRUT  
50ML MOUTARDIER ROSE BRUT    50ML LE GALLAIS – CUVÉE DU MANOIR

**CHEESE BOARDS**

SELECTION OF FRENCH ARTISAN CHEESES SERVED WITH BREAD

**BOARD OF 5 CHEESES 20**

**COMTE 24 MONTHS – COW CHEESE**

FRUITY, FIRM, SWEET WITH NUTTY & SALTY OVERTONES

**MORBIER – COW CHEESE**

SEMI-HARD, ELASTIC, GRASSY & TANGY TONES

**FOUME D'AMBERT – COW CHEESE**

SMOOTH, SAVOURY, BUTTERY, CREAMY & MUSHROOM OVERTONES

**TOMME DE CHEVRE – GOAT'S CHEESE**

SEMI-FIRM, CITRUSY, MILKY, NUTTY FROM THE ALPS

**TOMME DE BREBIS CORSE – EWE CHEESE**

FIRM, RICH, MUSHROOMY WITH EARTHY AFTERTASTE

**MEAT BOARDS**

SELECTION OF FRENCH ARTISAN CURED MEAT SERVED WITH BREAD

**BOARD OF THREE MEATS 14**

**NOIX D'ÉPAULE** DRY SALT-CURED PORK SHOULDER, NUT, DRIED & SMOKED

**SAUCISSON** PORK-BASED AND BLENDED WITH NATURAL SEA SALT, PEPPER, GARLIC AND SPICES

**JAMBONE BAYONNE** TENDER & SWEET WITH A MILD NUTTY FLAVOUR & MELT-IN-THE-MOUTH TEXTURE

**CAMEMBERT**

CREAMY OVEN BAKED DELIGHT SERVED WITH BREAD FOR DIPPING

**CLASSIC – SPEAKS FOR ITSELF 8**

**ROSEMARY & HONEY 10**

**TRUFFLE 12**

**RACLETTE**

MELTED CHEESE SCRAPED OVER BOILED POTATOES

**RACLETTE & CURED MEAT 12**

**RACLETTE & TRUFFLE 13**

**DESSERTS**

**CRÈME BRULÉE 5**