

# ELLORY

18.04.17

## **Chef's choice 42**

4 course menu

Asparagus | Octopus | Bavette | Rhubarb

Bread **3** Olives **3.5**

Bonnet saucisson **6**

Smoked trout, rye cracker **3.5ea**

Chicory, walnut and Ossau-Iraty **9**

Green asparagus and brown butter **12**

Purple sprouting broccoli, miso and chili **10**

Mussels, white asparagus and lardo **12**

Lamb sweetbreads, courgettes and horseradish **14**

Octopus, sorrel and bone marrow **18**

Lemon sole, wild garlic and paris mushroom **17**

Bavette, beetroot, ricotta and anchovy **20**

Gruyere Etivaz - cow's

Charolais - goat's

Tomme des Allobroges - cow's

**5 ea / Selection 12**

Rhubarb and milk ice cream **7**

Soft chocolate, yoghurt and Griottines **7**

Alfonso mango sorbet and macadamia **7**

**Please inform us if you have any allergies or dietary requirements**

## **SSPARKLING 125ML**

La Dilettante Vouvray Brut Catherine & Pierre Breton Loire **9**

1er cru Blanc de Noirs Extra Brut NV Marguet Champagne **14**

## **SHERRY 100ML**

Fino 7 Lagar Blanco Miguel Cruz Montilla-Moriles **6.5**

Amontillado Lagar Blanco Miguel Cruz Montilla-Moriles **8.5**

## **WHITE 125ML**

Cataratto 2015 Cielo Sicilia **5**

Terrassen Grüner Veltliner 2015 Alwin Jurtschitsch Niederösterreich **7.5**

Roc'H avel Chenin 2015 Clos de l'Elu Anjou **8.5**

Albariño 2015 Nanclares Rías Baixas **10**

La Soufrandise Pouilly-Fuisse Vieille Vignes 2015 Françoise & Nicolas Melin **12**

## **SKIN 125ML**

Vitovska 2012 Cotar Slovenia **12.5**

## **RED 125ML**

Gran Cerdo Tempranillo 2015 Gonzalo Grijalba Rioja **5**

Clos Saint-Jean Gamay 2015 Joël et Richard Lapalue Côte Roannaise, Loire **6**

La Bruja de Rozas Garnacha 2015 Comando G Madrid **8.5**

Vino Nobile di Montepulciano Sangiovese 2011 Innocenti **9**

**Magnum** Magellan Anjou Cabernet Franc 2012 Clos de l'Elu **10**

## **SWEET 100ML**

Pedro Ximinex El Maestro Sierra **9**