

FOREST AVENUE



Wine pairing September 2024

Surprises from our kitchen

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Organic cherry tomatoes, apricot, jalapeño, boquerones
*Domaine du Gros Noré Mourvèdre, Cinsault/Grenache Bandol,
Provence, 2022*

Our sourdough bread, whipped butter, 'local harvest'

Velouté, white onion, vadouvan, coffee
Larmandier-Berrier Latitude NV Champagne

Cod, crab, aubergine, sauce of shellfish & tomato kimchi
*Rolly Gassmann, Brandhurst de Bergheim, Pinot Gris, Alsace France
2016*

Dry aged suckling pig, vin jaune, beetroot caramel, scallion
Talrain Spatburgunder, Pinot Noir, Baden Germany 2021

Buckwheat ice cream, blood peach, pistachio, tonka bean
*Donnafugata Ben Rye, Zibibbo (Moscato di Alessandria)
Passito di Pantelleria Doc, Sicily 2019*

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Drinks pairing €79 per person

Dinner Menu September 2024

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Dry aged suckling pig, vin jaune, beetroot caramel, scallion

Buckwheat ice cream, blood peach, pistachio, tonka bean

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*Please inform your server of any allergies
Gratuities & service charges are distributed amongst staff*

€89 per person

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Cheese course €14.00

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