

# fleur

*bar & bistro*

6 course tasting menu 135pp (*whole table only*)  
new world wine pairing + 95pp | old world wine pairing + 125pp

*baked sourdough, butter*

*anchovy donut & black olive*

*new world* nv arras 'blanc de blancs', tas

*old world* nv taittinger 'réserve brut' champagne, reims, fra

*market fish crudo, smoked bone dressing, apple, kohlrabi, sesame*

*new world* 2022 l.a.s vino chenin blanc margaret river, wa

*old world* 2022 arnaud lambert 'clos de midi' chenin blanc, loire valley, fra

*coal roasted market fish, broccoli sambal, mussels & saffron*

*new world* 2022 l.a.s vino 'albino' pinot noir/chardonnay, margaret river, wa

*old world* 2016 markus altenburger 'weiss' gruner veltliner, burgenland, aut

*stuffed lamb leg, herb crust, merguez, spring vegetables, grilled bitter leaves*

*new world* 2023 tobrek 'the struie' shiraz, barossa valley, sa

*old world* 2022 domaine pierre gaillard saint-joseph syrah, Rhône, fra

*chèvre tartlet, mountain pepper berry, beetroot*

*rhubarb tart, cardamom & ginger*

*new world* 2024 rieslingfreak 'no.8 schatzkammer' polish hill, clare valley, sa

*old world* 2020 carmes de rieussec, sauternes, bordeaux, fra