

fleur

bar & bistro

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

baked sourdough, butter

snack

new world nv arras 'blanc de blancs', tas

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

crudo, smoked bone dressing, almond, apple, kohlrabi

new world 2024 rustenberg, chenin blanc, Stellenbosch, sth afr

old world 2022 zarate, albariño, rias biax, spa

coal roasted market fish, braised lettuce, wakame, crème fraîche

new world 2023 fermoy estate 'reserve', chardonnay, Margaret River, wa

old world 2022 boris champy, hautes-côtes de Beaune, Burgundy, fra

dry-aged duck, mortadella, agrodolce, grilled plum

new world 2022 pyramid valley pinot noir, North Canterbury, nz

old world 2021 giacomo fenocchio nebbiolo, Piedmont, ita

chevrè tartlet, mountain pepper berry, beetroot

spiced pumpkin & maple flan, miso cream

new world nv Penfolds 'grandfather', rare tawny, Barossa Valley, sa

old world 2020 carmes de Rieussec, Sauternes, Bordeaux, fra