

WINE DINNER WITH BIONDI SANTI

13 NOVEMBER 2025

395 per person



CEPE MUSHROOM TARTLET

Yellow wine emulsion

Rosso di Montalcino, Tenuta Greppo, Biondi Santi 2020

STEAMED 36-MONTH AGED COMTÉ CHEESE SOUFFLÉ

Albufera sauce

Brunello di Montalcino, Tenuta Greppo, Biondi Santi 2018

AGED TROUT

Genevoise sauce, smoked bone marrow

Brunello di Montalcino, Tenuta Greppo, Biondi Santi 2017

BEEF CAFÉ DE PARIS

Confit pear

Brunello di Montalcino Riserva, Tenuta Greppo, Biondi Santi 2012

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Brunello di Montalcino Riserva, Tenuta Greppo, Biondi Santi 2016

MODERN BLACK FOREST

Griottine, chocolate shavings, crème battue vanilla

Brunello di Montalcino Riserva, Tenuta Greppo, Biondi Santi 2011

*All menu items are subject to change according to seasonality and availability.
Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.
A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT.*