

From the sea

Grilled mullet with a smoked mackerel paté, oyster, salted cucumber and fennel.

Accompanied by our Leonides Blanc 2018 - Vermentino, Roussanne, Viognier. A nose of cedar, wild fennel, pear and pineapple. A crisp and well-balanced wine between freshness and richness.

From the garden

Marinated tomato with tomato tartar, olives, basil and a tomato sorbet.

Accompanied by our exclusive Rosé which is a special blend created with this dish in mind.

From the sky

Quail confit leg, crispy poached egg, marinated breast, sweetcorn and pickled yellow courgette.

Accompanied by our Leonides Rouge 2016 - Syrah, Grenache, Cinsault. A nose of thyme flower, mandarin and a touch of balsamic. A crisp red wine with silky tannins and a fruity finish.

From the field

Charred rib of beef with shallots, mushroom, ratatouille, potato and a Rosemary jus

Accompanied by our Lyrides 2012- Syrah, Mourvedre . A complex nose of fresh blackberry, menthol, sweet pepper and roasted mocha. A very fresh red wine with velvety tannins and a mineral finish.

Also Accompanied by our Paragon 2014- Syrah, Grenache. A rich and deep nose of black pepper, cedar and small black fruit. A vibrant wine with silky tannins and a generous finish.

From the tree

Grilled peach with almond meringue, peach custard and ice cream

Accompanied by our Carignides 2017- Carignan. A nose of blueberry, cherry, wild pepper and cocoa bean. A fruitful and fresh finish.