



# Brighton

## RESTAURANT

### *“Autour du Vin” Menu*

*With the exceptional participation of Girardin Domain*

*Friday, 7<sup>th</sup> of June*

*€110, 4-services menu wines & food pairing*  
*Mandatory reservation*

*Degustation: Carpaccio of scallops, with agrum vinaigrette*  
*Crispy pickled vegetables*

*Bourgogne “Cuvée Saint-Vincent” 2015*

oo

*Lightly smoked sturgeon & caviar “Avruga”*  
*Emulsion of white wine and butter*

*Supplement of Royal Belgian Caviar “Osietra” 10g/person 25.00€*

*Meursault “Les Tillets” 2014*

oo

*Pigeon from Anjou and baked foie gras*  
*Reduction of its jus with Tamarind and blackcurrant*  
*Beaune “Vieilles Vignes” 2017*

oo

*Epoisses, AOC, refined in “Mar de Burgundy”*  
*Salad of young shoots & rucola*  
*Santenay Premier Cru “Beauregard” 2014*

oo

*Wépion strawberry declination*

*Reservation: [brighton@stanhope.be](mailto:brighton@stanhope.be)*