



Thursday 28 January 2010 – Lunch – Chef Marc Haerberlin

Magnum of Champagne Billecart-Salmon Brut Réserve Mareuil-sur-Ay France

Brittany Line Caught Sea Bass Tartar
With Oyster Emulsion and Caviar



2000 Y de Château d'Yquem Bordeaux Supérieur

Maine Lobster Jelly
With Fennel and Tomato



Paul Haerberlin Frog Leg Mousseline



Magnum of 1985 Château Léoville-Las-Cases Deuxième Cru Saint-Julien Bordeaux

Herb Dusted Welsh Lamb Fillet
With Olives and Thyme Scented Münster Potato



Marc Haerberlin's Own Interpretation of Peach