

Our pal Peter, chez Henne

Pèter Sisseck & l'Esprit du Vin.

S.A. Jacques Selosse. BdB Brut Initial. Grand Cru Avize.

Macadamia. Olive peach vert. Potato, cacao salt. Chicken & salted roe, lemon confit.

Onion thyme pastry. Iberico, raspberry. Pig's ear, chilpote smoked cheese.

Truffle'd foie. Henne lomo, pimento & neck, pear.

09 Egon Müller.- Scharzhofberger Riesling Kabinett. Saar. -

Oyster & dived scallop a la nage. Carrot & fennel.

09 Domaine Vincent Gaudry. Sancerre à mi-chemin. Biodynamique.

Langoustine, aged lardo. Confit tomato, jus.

08 Quinta Sardonía MG. Sisseck & Bougnaud. Sardonía de Duero.

Turbot, on the bone. Fungi & oxtail.

10 Peter Sisseck MG. PSI. Ribera del Duero.

Mousseline, truffle & aged Gruyère.

10 Château Rocheyron. Saint-Emilion Grand Cru. Peter Sisseck.

Salted duck, Jerusalem artichoke & foie gras.

08 Dominio de Pingus. Pingus. Ribera del Duero.

Pork cheek & chocolate, onion confit.

96 Dominio de Pingus. Flor de Pingus. Ribera del Duero.

Aged Manchego, membrillio. Hazelnut toast.

11 Egon Müller. Scharzhofberger Riesling Kabinett. Saar.

Crema Catalana, almond sorbet.

Hawaii Kona EF beans ~

No.337 Les Piècesoubriées Darroze. 20yr Breuil. 92 Marc DRC.

Lemon Savillé. Salted milk caramel. SB70 toffee.

Truffle truffle. Churros, lemon & chocolate.

Sometimes, and it doesn't happen that often.

You'll meet folk that you'll be friends with for the rest of your life ~

Thank you Peter.

Warmest, most lovely regards - Paul & co.

hennekirkebykro.dk

esprit-du-vin.com