

# Tassili

# WELCOME

WE ARE DELIGHTED TO WELCOME YOU TO TASSILI WHERE  
NICOLAS VALMAGNA OUR EXECUTIVE CHEF WILL LOOK  
AFTER YOU.

Discover some of the world's hidden gems and intriguing wines as our  
sommelier selection guides you through lesser-known wine regions and  
terroirs.

Our talented tassili team have created an exquisite menu for you to enjoy.  
Should you wish to add an exclusive wine pairing to your meal, Patrick would  
be delighted to suggest the perfect pairings.



AA Rosette Award for Culinary Excellence

## TASTING MENU

### **Taittinger Dinner**

#### **Canapés**

*Served with Taittinger Prestige Rosé NV*

#### **Torched Mackerel**

Cucumber, Jersey rock oyster, dill and Champagne froth

*Served with Taittinger Brut Réserve NV*

#### **Wild Turbot Veronique**

Sea vegetables, Exmoor caviar and Champagne beurre blanc

*Served with Taittinger Vintage*

#### **Pre-dessert**

#### **Rhubarb**

Buttermilk, Rosé Champagne, Gariguettes strawberries

*Served with Taittinger Nocturne Sec NV*

£120 per person

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. Please advise your waiter if you have any allergies.

An optional 12.5% service charge for the food and beverage element of your visit will be added to your final bill at the hotel.



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