

La Bibliothèque Sake Tasting Experience with Food Pairing

Milk bread, Butter



Beef Tartare, Soy Mayonnaise, Sesame, Shiso, Cep Crackers

Wine pairing: Domaines André Aubert, Cotes du Rhone Rouge or

Sake pairing: Bunraku Karakuchi Oniwaka Honjozo

Mackerel, Gilda, Pickled Jalapeños, Cucumber Ajo Blanco

Wine pairing: AA Badenhorst, Secateurs Chenin Blanc, Swartland or

Sake pairing: Ninja, Junmai Ginjo, Unfiltered Sake

Beetroot, Pickled Cherries, Smoked Sour Cream, Gaspacho

Wine pairing: Delas Freres, Cote du Rhone white, France or

Sake pairing: Heavensake, Junmai 12

Salmon, Kanzuri, Watermelon, Tomato Consommé

Wine pairing: Rapaura Springs, Sauvignon Blanc Reserve, New Zealand or

Sake pairing: Kikunotsukasa, Shinboshi Junmai Ginjo

Teriyaki Pork Belly, Kohlrabi & Black Garlic, English Muffin, Lardo

Wine pairing: Sebastiani, Zinfandel, Sonoma County, California or

Sake pairing: Fujii Shuzo, The Night Emperor, Tokubetsu Junmai

Yoghurt Parfait, Apples, Cucumbers, Almond Crumb

Wine pairing: Delas Frères, Muscat de Beaumes-de-Venise 2019 or

Sake pairing: Akashi-Tai, Junmai Ginjo Sparkling

For any allergies please ask our staff.

Tasting menu is priced at £110/pp. Service charge of 12.5% will be added to the final bill