

# La Bibliothèquè Sake Tasting Experience with Food Pairing

Milk Bread, Butter



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

**Wine pairing:** Cossetti Gelsomora, Grignolino d'Asti, Piedmont, Italy 2021 or

**Sake pairing:** Bunraku Karakuchi Oniwaka Honjozo

Mackerel, Gilda, Pickled Jalapeños, Cucumber Ajo Blanco

**Wine pairing:** Lapilli, Greco di Tufo DOCG, Campania, Italy or

**Sake pairing:** Ninja, Junmai Ginjo, Unfiltered Sake

Beetroot, Pickled Plums, Smoked Sour Cream, Gaspacho

**Wine pairing:** Chateau d'Esclans, The Pale by Sacha Lichine, Provence, France or

**Sake pairing:** Heavensake, Junmai 12

Squid, Kohlrabi, Dashi, Rayu

**Wine pairing:** Château La Coste, Lisa Blanc, France 2022 or

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

Chicken Breast, Butternut, Tenderstem Broccoli, Miso, Preserved Lemons

**Wine pairing:** Sebastiani, Chardonnay, Sonoma, California, US or

**Sake pairing:** Akashi-Tai, Junmai Daiginjo Genshu

Yoghurt Parfait, Apples, Cucumbers, Almond Crumb

**Wine pairing:** Niepoort Trudy Ruby, Nat Cool Port, Portugal 2020 or

**Sake pairing:** Chiyomusubi Ultra Yuzu

*For any allergies please ask our staff.*

*Tasting menu is priced at £110/pp. Service charge of 13.5% will be added to the final bill*