

HENRI

APER0 HOUR: JURA HARVEST

Monday 22nd to Sunday 28th September

MONT D'OR & LA RATTE CROQUETTE £9

Wine pairing:

Crémant du Jura Brut - Marnes Blanches £15 (125mI)

Crisp bubbles, green apple & almond notes to cut through the richness.

CHALK STREAM TROUT CRUDO, GREEN APPLE, ELDERBERRIES & PINE £15

Wine pairing:

Arbois-Pupillin 2022-La Borde-Terre Du Lias - Chardonnay £17 (125mI)

Bright citrus and saline edge match the fresh trout.

MORTEAU SAUSAGE & MORBIER TARTE, PICKLED WALNUT £18

Wine pairing:

Cotes-du-Jura 2023-Marnes Blanches-Trousseau £17 (125mI)

Nutty depth from the wine meets the cheese's complexity.

GIROLLE, CHANTERELLE & TROTTER,

HAZELNUT & VIN JAUNE £18

Wine pairing:

Cotes-de-Jura 2018-Domaine Macle-Tradition oxidative-Blend £19 (125mI)

*Chardonnay & Savagnin aged sous voile, offering layers of walnut, almond, baked citrus, and spice. Intense, savoury, and endlessly complex
- a true taste of Jura heritage.*

MALLARD, MUSCAT GRAPES & PRUNE £23

Wine pairing:

Arbois-Pupillin 2022-Domaine De La Borde-Plous 'Saperlipopette' £16 (125mI)

Light-bodied red with spice to lift the richness.

BLEU DE GEX, FIG & HONEY £12

Wine pairing:

Macvin du Jura, Domaine Labet £10 (50mI)

Sweet fortified wine with fresh acidity - a dreamy match for blue cheese.

Sip all six references from the menu for £48.

Each glass will be 75mI, with the exception of Macvin served at 50mI

Please inform our staff of any allergies you may have.

A discretionary 12.5% service charge will be added to your bill | We are able to accommodate vegan and vegetarian diets