



QUNU

TABLES OF TERROIR

chapter 4: qunu x le petit lion



le petit lion.

CANAPES	croissant, bluefin tuna, onion cream LS
	chawanmushi, smoked eel, foie gras, soy GF
	pea and truffle panna cotta, pistachio cream, confit lemon rind V/N
	venison, peach, brioche waffle LS/S <i>2020 Louma Brut, Dorset, England</i>
STARTER	TROUT tarragon sorbet, daikon, sushi rice, caviar, trout roe, sake GF <i>2025 Wolf & Woman Chenin Blanc, Swartland</i>
	THE PERFECT POUR 36-month 'iberico', crispy wonton, chive cream fraîche, saxon oscietra caviar SP <i>Rémy Martin Louis XIII Cognac</i>
MIDDLE	
	PALATE CLEANSER passion fruit sherbet
MAIN	LINEFISH yellowtail, vin jaune, eaux-de-vie beurre blanc, courgette GF/LS <i>2024 Hamilton Russell Vineyards Chardonnay, Hemel-en-Aarde Valley</i>
	WAGYU sous-vide sirloin, potato pillows, sunchoke and chilli, truffle snow, smoked asparagus GF <i>2018 Château Mauvesin Barton, Moulis en Médoc</i>
PRE-DESSERT	HONEY burnt honey, yuzu, honeycomb, smoked crème anglaise GF/V
DESSERT	CHOCOLATE manjari 64% chocolate crèmeux, raspberry mousse, pistachio ice cream GF/N <i>2025 Mullineux Straw Wine, Swartland</i>
	FRIANDISE blackcurrant mousse caramel bon bon

5 COURSE R4950 WITH WINE PAIRING

A discretionary gratuity of 12.5% will be added to your final bill

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS V-VEGETARIAN VE-VEGAN
SP - SPECIALITY S - SUSTAINABLE LS - LOCALLY SOURCED