

# THE FRENCH LAUNDRY



tasting of vegetables | 11 September 2016

---

## COMPRESSED SUMMER MELONS

*Little Farm Sunchokes, Garden Cucumbers, Castelvetrano Olives  
and Tarragon Leaves*

## "CONSOMMÉ HONGROISE"

*Caramelized Cabbage, "Spätzle" and Chantenay Carrots*

**FIRST OF THE SEASON CHANTERELLE MUSHROOMS**  
*Gold Bar Squash, Toasted Marcona Almonds and Yellow Wine "Bouillon"*

**SLOW ROASTED FAIRY TALE EGGPLANT**  
*Spiced Tomato Conserva, Crispy Chickpea "Paniisse," Cilantro Leaves  
and Charred Eggplant "Béchamel"*

**SOFT BOILED BANTAM HEN EGG**  
*La Ratte Potato Purée, "Pommes Maxim's" and Sweet Onion Cream*

**TOMATO VINE "AGNOLOTTI"**  
*Kettle Garlic Chips, Fino Verde Basil, Roasted Tomato Butter  
and "Bleu d'Auvergne"*

**"BURRATA"**  
*Preserved Garden Peppers, Celery Branch Salad  
and "Pain de Campagne"*

**ASSORTMENT OF DESSERTS**  
*Fruit, Ice Cream, Chocolate and Candies*

PRIX FIXE 310.00 | SERVICE INCLUDED