



THE
PULLMAN

Nibbles

Cheese Puff, Sunchoke & Caviar

Young Leeks

Cashel Blue, Quail Egg, Lovage

Villa Huesgen, Blauschiefer, Germany, 2022

Fritz Haag, “Juffer”, GG, 2018**

Cauliflower Agnolotti

Cauliflower Broth, Tofu

The Marlborist, Grande Sauvignon Blanc, New Zealand, 2023

Skyaasen, Mâcon-Villages, 2023 **

Purple Sprouting Broccoli

Beluga Lentils, Fennel, Blood Orange

Petit-Roy, Fusion, Bourgogne, France, 2023

Chateau Beru, Cotes Aux Pretres, Chablis, 2022 **

Roasted Kohlrabi

Black Truffle, Comté Sabayon, Onion Jus

Cline Cellars, North Coast, USA, 2021

Gevrey-Chambertin, Domaine De La Vougeraie, 2022 **

Hegarty & Lost Valley

(Supplement €15.00)

Colonel

Rhubarb, Vanilla, Redbreast

Apple & Parsnip

Hazelnut, Sheep Milk, Yeast

Grand Tokaj, Hungary, 2022

Kracher, Beernauslese Cuvée, 2021**

Treats

Pistachio Madeleine, Passionfruit Wine Gum, Dark Chocolate & Blueberry

Tasting Menu

€150 per person

Pullman Wine Pairing

€90 per person

Prestige Wine Pairing**

€190 per person