

The Heinz Beck and Dom Pérignon Tasting menu Nov 1st to 19th December

From the 1st November 2009, the superb reputation already established by the restaurant is set to grow as the restaurant unveils its collaboration with Dom Pérignon, a nine course tasting menu. Served throughout November and December, the Heinz Beck and Dom Pérignon tasting menu will represent the exclusive partnership of two globally respected names in the world of fine living.

This exceptional menu comprises some of the finest ingredients and wines in the world, including Herbal infusion with tuna tartar and tea sorbet and a selection of rare Dom Pérignon OEnothèque Vintages, such as Vintage 1995 and Vintage 1969 - of which there are only a few bottles remaining.

Capésante su amaranto Nero Scallops, amaranth and black corns
Dom Pérignon OEnothèque 1995

Scampi fegato d'anatra e anguria Langoustine, foie gras and watermelon
Dom Pérignon OEnothèque 1995

Infuso di erbe con tartara di tonno e sorbetto al thè Herbal infusion with tuna tartar and tea sorbet
Dom Pérignon vintage 2000

Risotto con ostriche e champagne Risotto with oyster and champagne
Dom Pérignon vintage 2000

Fagottelli alla carbonara Carbonara Fagottelli
Dom Pérignon Rosé 1998

Triglia in pasta croccante Red mullet in crunchy pastry
Dom Pérignon Rosé 1998

Merluzzo nero su purea di ceci e succo di peperoni "Cod nero", chickpeas and red pepper jus
Dom Pérignon OEnothèque 1969

Crepi nette di agnello Lamb crepinette
Dom Pérignon OEnothèque 1969

Sogno bianco- White dream
*Chateau d'Yquem 1er Grand Cru Classe, Sauternes 1999**

Apsleys Tea and coffee
Petit fours

£950.00 per person

A 12.5% service will be added to the bill

Must be booked 48 hours in advance

Parties of 4 or 8 pax only.

Opened in September in London's iconic Lanesborough Hotel, Apsleys - A Heinz Beck Restaurant is the first restaurant outside Italy created by internationally renowned chef, Heinz Beck – holder of 3 Michelin stars at La Pergola in Rome.

For further information and reservations, please contact Julia Kvarnefalt on jkvarnefalt@lanesborough.com or on 02072595599.