



M A R C
FOSH



FOSH WINE CLUB DINNER
WITH LOUIS ROEDERER

THURSDAY 23RD MAY

Enjoy a fantastic, exclusive dinner paired with fabulous Champagne from Louis Roederer at Marc Fosh Restaurant.

The cuvées of the House of Louis Roederer are the fruit of patient work with fundamental ingredients, the collaboration of experts, a quest for the perfect balance, and hardy and generous grapes, cultivated in the Champagne soil, producing a wine with a summery character and crystalline elegance.

APERITIVO & SNACKS

Louis Roederer Brut premier

GREEN TOMATO CONSOMMÉ WITH MARINATED SCORPION FISH,
SOLLER PRAWNS & PLANKTON JELLY

Louis Roederer Brut Vintage 2012

FOIE GRAS "MI-CUIT" WITH TEXTURES OF LOCAL PLUMS,
PISTACHIO YOGHURT & CAVIAR SALT

Louis Roederer Brut Vintage Rosé 2013

FILLET OF JOHN DORY WITH LOVAGE POWDER, CAULIFLOWER,
JASMINE & SMOKED EEL

Louis Roederer et Phillipe Starck Brut Nature 2009

SLOW COOKED GUINEA FOWL WITH TRUFFLE, PUMPKIN,
SEA BUCKTHORN & NASTURTIUM CHLOROPHYLL

Louis Roederer Brut Cristal 2008

ORANGE BLOSSOM CREAM WITH ALOE VERA, TOASTED
WILD STRAWBERRY SORBET & HIBISCUS INFUSION

Louis Roederer Brut Cristal Rosé 2008

PETITS FOURS

140€ Inc. IVA



LIMITED SPACE AVAILABLE!

To reserve your space at this very special event T. +34 971 72 01 14