

# Ayala Champagne Dinner

## STARTER

### BEETROOT-CURED SALMON

Pickle Kohlrabi, Golden Beet, Lemon Saffron Cream, Frisee  
4, 7, 12

## MAINS

### PAN-SEARED FILLET OF SEA BASS

Roast Cauliflower, Potato Terrine, Marinated Prawn, Wakame,  
Red Endive, Saffron Veloute  
2, 4, 6, 7, 9, 11, 12

OR

### PAN-ROASTED CORNFED CHICKEN

Celeriac Puree, Pommies Fondant, Heritage Carrot, Tarragon Cream  
2, 4, 6, 7, 9, 11, 12

## DESSERT

### RASPBERRY CRÈME BRULÉ, ALMOND TUILE

1, 3, 7, 8

## CHEESE

### SELECTION OF IRISH & CONTINENTAL CHEESE

1, 3, 7, 8

## ARRIVAL CHAMPAGNE

### AYALA BRUT MAJEUR

Pure and balanced, AYALA Brut Majeur reflects the richness of Champagne's diverse Terroirs, offering a broad aromatic palette of citrus fruits, white fruits, and delicate floral notes.

Expressive and precise, this quintessential aperitif Champagne also pairs beautifully with white fish, shellfish, poultry, or a cheese plate, enhancing every tasting moment with freshness and vinosity.

## CHAMPAGNE PAIRING

### AYALA BLANC DE BLANCS

Elegant, simple cuisine focused on quality ingredients without adornment, echoing the outstanding purity of this wine. Its vivacious character makes it an excellent aperitif, but it would also go exceptionally well with starters or fish dishes such as scallop carpaccio, citrusy sea bass tartare, or oysters.

## CHAMPAGNE PAIRING

### AYALA BRUT NATURE

Marked by great purity and precision, AYALA Brut Nature opens up with citrus notes and a distinctive saline touch.

With zero-dosage, it stands out for its finesse and complexity, making it a natural partner for white meats, poultry, seafood: oysters, raw fish, shellfish, as well as Thai cuisine, sushi, maki, and sashimi, providing a beautifully tasting experience.

## CHAMPAGNE PAIRING

### AYALA ROSE MAJEUR

AYALA Rosé Majeur opens with a generous bouquet of red fruits and vine peach, carried by bright freshness and a voluptuous finish. Airy yet perfectly balanced, this blended rosé is the perfect partner to lightly seared salmon, pink lamb cutlets, or a red fruit tartlet.

## CHAMPAGNE PAIRING

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## ALLERGENS

Gluten 1, Crustaceans 2, Eggs 3, Fish 4, Peanut 5, Soy 6, Milk 7, Nuts 8, Celery 9, Mustard 10, Sesame 11, Sulphur Dioxide 12, Lupin 13, Molluscs 14  
8A = Almond, 8B = Hazelnut, 8C = Walnut, 8D = Cashew, 8E = Pecan, 8F = Brazil, 8G = Pistachio, 8H = Macadamia, 8I = Pine Nuts  
All prices are inclusive of VAT. A discretionary service charge of 10% will be added to the bill.

