



## ALPINE MENU

IN PARTNERSHIP WITH

**JAMESON®**  
**BLACK BARREL**

### JAMESON COCKTAILS

Old Fashioned 16

Jameson Black Barrel, bitters, orange bitters & sugar

Bombardino 16

Jameson Black Barrel, Advocaat, whipped cream & spiced cinnamon

Irish Spritz 16

Jameson Black Barrel, cinnamon, orange & Prosecco

### STARTERS

Porcini Mushroom Vol-Au-Vents 18.5

With a Comte béchamel

Poached Eggs & Pomme Purée 20

Parmesan fondue & black truffle

Smoked Salmon Blinis 19.5

Fresh radish & acidic cream

### MAINS

Baked Gnocchi à la Parisienne 18

Parmesan & burnt white truffle butter

Aostan Breaded Veal Cutlet 90

To share - stuffed with roasted ham & Aostan Fontina cheese,  
with roasted mids potatoes

Welsh Dragon Hot Dog 19.5

Braised onions, cheddar, paprika, oregano & pomme allumette

### DESSERT

Mont Blanc For Two 16

Chocolate mousse, with candied chestnuts & vanilla whipped cream



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All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill.

If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server.