



Lanson & Exmoor Caviar Pairing Canapé Menu

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The Rubens Hotel

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The
NEW YORK BAR

Le Black Réserve Tasting Notes

Made with 45% Reserve wine, Le Black Réserve is a Champagne whose freshness and complexity will seduce the finest of connoisseurs of wine and gastronomy. On the palate, its full body reveals intense fruitiness. Fresh notes of citrus and chalk highlight the density and vitality of the wine. The nose combines marzipan, spice and honey which leads onto a long, intense palette. This wine is blended from 50% Pinot Noir, 35% Chardonnay and 15% Pinot Meunier grapes.

The Perfection of Cornish Sea Salt

Exmoor Caviar Cornish Salted Baerii is a classic Baerii caviar revisited. The high mineral pure Cornish Sea Salt gives an unparalleled tasting experience – imparting the Baerii Caviar with an impossibly luxurious texture and creamy finish. Cornish Salted Baerii has a smooth yet fresh flavour profile akin to the ozone brininess of oysters. A traditional caviar showing a medium sized roe with colours ranging from black to medium browns.

How They Pair

Le Black Réserve is elaborated from 70% Grand & Premier Cru grapes, vinified and aged in Cellar for five years, creating a sophisticated and complex wine of aromatic depth. This cuvée pairs beautifully with the salinity and elegance synonymous with Exmoor Caviar's signature Cornish Salted Baerii. A traditional caviar is of medium sized roe and produced using Cornish Sea Salt.

Canapé and Champagne Pairing Menu

The English Grill Hashbrown

Truffle, Parmesan

Beef Carpaccio

Mizuna, Parmesan

H. Forman Smoked Salmon

Truffle Blini

Pigs in Blankets

Cranberry Mayonnaise

£45

per person

All served with Exmoor Caviar
and a glass of
Lanson Le Black Réserve


CHAMPAGNE
Lanson
1760


EXMOOR CAVIAR
MADE IN ENGLAND