**Classic French Menu – 21. marts**

**First Course**

* Pie with carrots and a touch of anchovies
* Pan-pori with ricotta cheese and an essence of truffle

**Second Course**

* Mussel bisque with Jerusalem artichoke-stuffed zucchini
* Sourdough bread

**Third Course**

* Beef Wellington with roasted thyme and a side of parsley potatoes
* Served with a delicate demi-glace

Here are some suggestions for wine pairing from your cellar:

* First Course: **Bourgogne Blanc eller Premier Cru Chablis - alderen omkring 5 år**
* Second Course: **Bourgogne Rouge – Premier eller Grand Cru**
* Third Course: **Bordeaux Right Bank – Margaux, eller Medoc**

