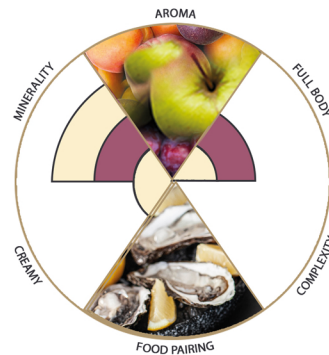


# The Perfect Mix *champagne tasting menu*

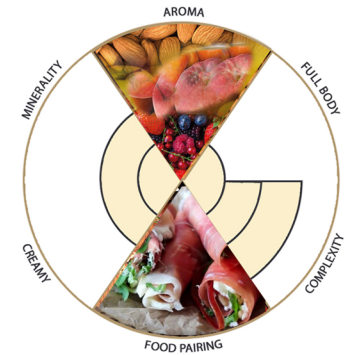
## Round 1

- Blanc de Blancs champagne
- Oysters with lemon & black pepper
- Stuffed eggs with avocado mousse, lime juice and radish.
- Crab salad with apple, sour cream, tarragon and lime juice.



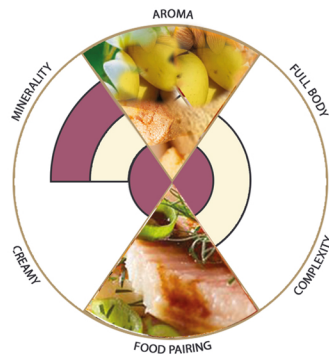
## Round 3

- Vintage champagne
- Roastbeef & zucchini boat
- Truffle crostini with mushrooms
- Serano ham with cream cheese and baked tomato



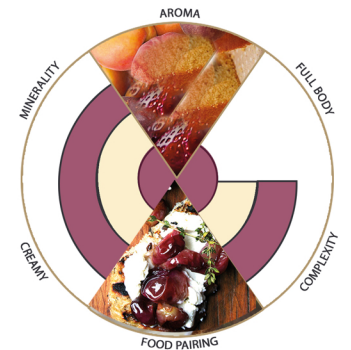
## Round 2

- Prestige champagne
- Smoked eel canapé with terrine, sirup and apple.
- Smoked salmon with pancakes



## Round 4

- Rosé champagne
- Shrimps with whiskey sauce, grapefruit and garnish
- Bruschettas with ricotta, baked grapes and tarragon
- The classic biscuit from Reims



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This menu is a starting point, we can adapt it to other food and champagnes in consultation.