

La Bibliothèque Tasting Menu

Signature Milk Bread, Butter



Agedashi Tofu, Umami Broth, Spring Onions

Wine pairing: Carlos Sánchez, La Mancha, Macabeo, Spain or

Sake pairing: Choya Sake

Tuna Tataki, Sesame Seeds, Caper Tapenade, Yuzu Dressing

Wine pairing: Domaine du Séminaire, Cotes du Rhone, France or

Sake pairing: Bunraku Karakuchi Oniwaka

Cauliflower Steak, Togarashi, Romesco Sauce, Honey and Ginger Glaze

Wine pairing: Rouxvale, Merlot, Robertson, Western Cape, South Africa

Sake pairing: Seitoku Bessen, Futsushu

Teriyaki Glaze Pork Belly, Pommes Anna, Kale, Pumpkin Puree

Wine pairing: Fondo Antico, Sicilian Red, Italy or

Sake pairing: Akitabare Koshiki Junzukuri, Junmai

Yuzu Posset, Scottish Shortbread, Dehydrated Rose

Wine pairing: HJ Wiemer, Late Harvest Riesling, US or

Sake pairing: Sakari No 21, Yuzu Sake



For any allergies please ask our staff.

Our tasting menu without pairing is priced at £75/pp, with pairing £110/pp

A service charge of 13.5% will be added to the final bill