

# LONDON

IN THE SKY

## DINNER

Gascony Pie (chicken ballotine, aromatic lobster),  
bisque sauce

72 hours barbecued rib of beef, oceanic pearls,  
sapphire and panisses

Ossau iraty flower, juicy nashi and spicy violet

Marinated strawberries, verbena crunch, black honey  
pulp

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## VEGETARIAN DINNER

Summer Cassoulet (girolles, confit tomato, Tarbais  
beans pulp, tomato moss, dried beans and lavender  
vinaigrette)

Courgette flower primavera (asparagus, parsley oil,  
aromatic tapioca, black garlic and greens)

Ossau iraty flower, juicy nashi and spicy violet

Marinated strawberries, verbena crunch, black honey  
pulp

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## TABLE 3



PASCAL AUSSIGNAC

COOKING IN PERSON  
ON THE 6 & 13 JULY

Chef Pascal Aussignac hails from Toulouse in South West France, where foie gras, duck, good wines and Armagnac are the order of the day. He trained with French master Chefs Gerard Vie, Alain Dutournier and Guy Savoy. His love of food, innovations and obsessive attention to the finer details has been delighting foodies & critics in London since 1998. Club Gascon was awarded a Michelin Star in 2002 that it has retained every year since and in 2007 was awarded the ultimate peer group accolade of 'Restaurant of the Year' by The Caterer Magazine.

Allergens: Milk, Egg, Crustaceans, Cereals, Nuts, Sulfur Dioxide.

All our food is prepared in a kitchen where nuts, gluten and other food allergies are present.