

LE BEAUJOLAIS NOUVEAUX 2023 EST ARRIVÉE...

On Friday 17th of November at the
Annabelle Hotel's Athenaeum Ballroom!

The best way to celebrate the end of 2023 harvest.

Annabelle Hotel and La Maison du Vin invite you to this signature event of the year to taste the 2023 millésime from Albert Bichot, one of the best nouveaux makers. The pre-dinner reception starts at 19.45 followed by dinner at the Ballroom with live entertainment.

The menu is prepared by The Annabelle's culinary team and chef David Goodridge.

Price: €100.00 per person including wines
For any additional information and bookings,
please contact Annabelle on 26885000

(R.S.V.P by Tuesday the 14th of November 2023).
Annabelle offers the opportunity to combine our event with an overnight stay at a special rate €160.00 per room (double occupancy) including Annabelle sumptuous breakfast buffet and all taxes.

Travel to French soil and celebrate with us for an unforgettable evening of tasty cuisine, wine, and music. No plane ticket required.

MENU

Beaujolais Nouveau 2023 Reception
Annabelle lobby

Terrine de 'Pate de Campagne'

Foie gras confit, wild boar, jambon Iberico, smoked ham-hock dressing with quince and vanilla

2023 Maison Albert Bichot Beaujolais Nouveau

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Roasted Pumpkin Ravioli

Free range egg yolk, wild mushrooms and crispy chicken skin, aged parmesan

2022 Maison Albert Bichot Beaujolais Villages

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Slow-Roasted Magret Duck

Confit leg bon-bon, spiced fig, roasted celeriac, black truffle jus

2021 Maison Albert Bichot, Fleurie La Madone,

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Pear and Almond Opera

Salted caramel ganache, caramelised macadamia nut ice cream Poire William's sabayon and honey lemon tuilles

2020 Vidal Fleury, Muscat de Beaumes de Venise, Rhône Valley

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Coffee / tea and assorted petit fours

Annabelle

la
Maison
du Vin

All prices include local taxes

