

The Ritz Restaurant Fabergé Menu: Monday 15th April until Monday 22nd April

Celebrate Easter 2019 in style as two of the world's most iconic brands, Fabergé and The Ritz London, launch a unique experience to ignite the senses. Renowned for their luxury and elegance, this bespoke Easter collaboration is the perfect marriage of heritage and modernity.

John Williams MBE, Executive Chef at The Ritz London, has created an edible Eggs Fabergé dish, inspired by jeweller Peter Carl Fabergé's iconic Mosaic Egg of 1914.

The Mosaic Egg was one of the most technically sophisticated and extraordinary of all the Fabergé Imperial Easter Eggs, and took over a year to craft. The Egg was the work of Fabergé's first female designer, Alma Theresia Pihl, who was inspired by a petit point carpet she was embroidering as part of her marriage trousseau. It was one of a series of 50 eggs made and delivered to the Russian Imperial Royal family, all unique and individual in their design. Today, the Mosaic Egg is part of the British Royal Collection. Fabergé's modern-day creations take inspiration from original pieces. The Treillage egg pendant was inspired by the Diamond Trellis Egg and the Mosaic egg pendant is born from the Imperial Mosaic egg.

In keeping with Fabergé's history for surprise and ingenuity, John Williams has created a luxurious Eggs Fabergé dish which closely mirrors the multi-coloured Fabergé Treillage egg pendant. Using the inside of an egg shell as a mould, the delicate dish is created using the very highest level of technical expertise. The dish features a soft-boiled quail's egg encased in a lobster mousseline, decorated with a circular pattern of vegetable gems (including aubergine, courgette and heritage carrot) which have been set into pasta to represent the colours and quilting of the ruby, tsavorite and fire opals gemstones set into the rose gold of the Fabergé Treillage egg pendant. The edible Eggs Fabergé is served on a bed of Oscietra caviar, and finished with a langoustine à la nage sauce.

@OfficialFaberge @TheRitzLondon #FabergexTheRitzLondon

MENU

Canapé

Nyetimber, Blanc de Blancs Vintage 2010 - Sussex, England

Egg Fabergé

Château de Fieuzal, Pessac-Leognan 2013 - Bordeaux, France

Cutlet and fillet of lamb, wild garlic, asparagus and morels

Brunello di Montalcino, Il Marroneto 2013 - Tuscany, Italy

Roast hazelnut mousse, toscano nut brown crèmeux

Tokaji Szamorodni, István Szepsy 2013 - Tokaj, Hungary

Coffee and frivolities



FABERGÉ

