

STARTERS

Artichoke mousseline, duck yolk, turnip leaves, shallot crisps, vegetable demi glace.

Cold water hand dived scallops, charolaise beef tartare,

Cured & roasted pigeon, butter cauliflower, golden raisin, sauce maitaise.

Sea urchine, egg parfait, caviar crème fraiche.

Lobster, saffron, curry, avocado, mango & soft herbs.

MAINS

Loin of veal with caramelised sweetbread, ratte potatoes, sauce soubise & fried capers.

Guinea fowl from bresse, confit kolrabi, potato terrine, sauce albert.

Roast duck, seared foie gras, blood orange compotè, Sauce foie gras with muscat.

Fillet of turbot, langoustines, leeks, vermouth & seaweed butter.

Fillet of of monkfish, black rice, persilade, beurre rouge.

DESSERT

Contemporary vachrin, with passion fruit.

Chocolate daquoise, raspberry compotè, sorbet & jelly.

Chicory crème brulée, salt chocolate sablé

Coffee panacotta, butternut squash parfait, caramel.