

UNDER *Grain*

TO START

Tartare of wild sea bass, oyster Chantilly  
pickled white radish, dill oil €22.00



*Saint-Maure* and *Vin jaune* custard, salt baked  
celeriac, pickled wild mushroom and raw beef  
on toast €25.00



Papiri '*Gentile selection*', crispy chicken wings,  
24-month aged Parmesan, yeast and  
raw mushroom €20.00



Ravioli of *Scottish Scallops*, caviar and  
sage beurre blanc €28.00

TO FOLLOW

'*Fish du jour*', mussel Kiev, red wine bagna cauda,  
'*Rosemary porridge*' €38.00



Caramelised Duck in *Rabat honey*, clay baked beetroot,  
pink grapefruit and chestnuts €35.00



Slow cooked breast of milk fed veal, local langoustines,  
'*Coco*' beans, squash and coffee €38.00



'*Assiette*' of black Angus beef, crushed Jerusalem  
artichokes, '*garni Forestiere*' €35.00