



TO START

Mussels, passion fruit and gorgonzola dolce

Add on Sturia Oscietra 'Prestige' caviar at twenty Euro Supplement

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Agnolotti of confit roscoff onions
and preserved lemon, date puree, vin jaune froth

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Local Langoustine "three Ways"

(Langoustine tartare, BBQ Langoustine Choron mousseline,
Ravioli of Langoustine, smoked coconut froth)

Supplement of twenty euro

TO FOLLOW

'Fish du jour' glazed with anchovy brown butter,
salt-baked beetroot, charred local cherry tomato
raspberry emulsion , buffalo milk

Add on Sturia Oscietra 'Prestige' caviar
at twenty Euro Supplement

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'Assiette' of local Rabbit, mimolette custard,
clams 'veronique', verjus sauce

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Chateaubriand of USDA beef, pressed
terrine of confit portobello mushroom &
tomatoes, caramelized mushroom puree,
red wine jus

minimum for 2

Supplement of fifteen Euro per person

Two course

Eighty Five Euro per person

Three course

One Hundred Euro per person

*Kindly inform us if you have any dietary requirements
or if you suffer from any food allergies.*