

TO START

Mussels, passion fruit and gorgonzola dolce

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



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

Add on Périgord Black truffles at twenty-five euro supplement



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



'Assiette' of local Rabbit, mimolette custard,
Razor clam 'veronique', verjus sauce



BBQ neck of local pork, black garlic
& chorizo glaze, cabbage & apple miso slaw,
timut purée, sauce Robert

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.*