



## 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



Local Langoustine "Three Ways"  
(Langoustine tartare, BBQ Langoustine Choron mousseline,  
Ravioli of Langoustine, smoked coconut froth)

*Supplement of Twenty Euro*

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



## 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  
Razor clam 'veronique', verjus sauce

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/ ' d J W ' Y X ' h c a U h c Y g W f U a Y ' J n Y X ' a i g f c c a ' d i f f Y Z f Y X ' k J b Y ' † s  
( serves two ) add on twenty euro supplement

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## THREE COURSE

One Hundred Euro  
per person