



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

Add on Sturia Oscietra 'Prestige' caviar at Twenty Euro supplement

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

Chateaubriand of USDA beef, pressed terrine of portobello
mushroom and pickled tomatoes,
caramelized mushroom puree, red wine jus

(Serves 2) Supplement of Twenty Euro

Add on Périgord Black truffles at Twenty Five Euro supplement

THREE COURSE
One Hundred Euro
per person

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