



TO START

Mussels, passion fruit and gorgonzola dolce

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

Tortelloni of braised leeks and 30-Months aged Comté, almond purée,
leek & seaweed emulsion

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", fricassée of local snails, Jerusalem
artichoke purée, chestnuts, fish jus

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

THREE COURSE
One Hundred Euro
per person

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