



TO START

Mussels, passion fruit and gorgonzola dolce

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

Tortelloni of braised leeks and 30-Month aged Comté, almond purée,
leek & seaweed Emulsion

Etuvée of white asparagus, citrus glaze, white miso & smoked beurre blanc

TO FOLLOW

Confit "Fish du jour", watermelon, smoked eel, date gel, basil & fish jus

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

Loin of Welsh lamb with white miso & furikake,
Bbq local langoustine, smoked yoghurt,
Fricassée of haricots verts & radish, pickled walnuts

THREE COURSE

One Hundred Euro
per person

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