



MAY 2023

DINNER MENU €89

Canapés + Breads + Starter + Main Course, Side Accompaniment + Dessert

Canapés

Tartelette, House-made Ricotta, Basil Espuma
Gougère, Black Olive, Lemon, Parmesan

Breads & Salted Farmhouse Butter

One Pico Brown Bread & Sourdough Baguette, Salted Farmhouse Butter

Starters

Gin Cured Red Mullet, Fennel Consommé, Pickled Lemon, Dill

or

Beef Tartare, Pearl Onions, Cured Egg Yolk, Mustard Seeds, Nori Focaccia

or

Carrot Risotto, Lemon, Pickled Carrot, Chardonnay Vinegar

or

Poached Lobster Tail, Lobster Claw, Beetroot, Bergamot +€10

Main Courses

Poached Halibut, Smoked Eel, Walnut, Cauliflower

or

Lamb Rump, Aubergine, Wild Garlic, Asparagus, Lamb Jus

or

Squab Pigeon, Pink Lady Apple, Calvados, Pigeon Liver Parfait, Red Wine

or

Black Sole, White Asparagus, Tarragon, Fèves, Oyster Sauce

Side Accompaniment

Pomme Mousseline

Desserts

Manjari Chocolate Mousse, Dulcey Namelaka, Spiced Sponge, Chai Latte Ice Cream

or

Green Apple Pavlova, Coriander Diplomat, Green Apple Sorbet

or

Passion Fruit Soufflé, Velvet Cloud Sheep's Yogurt Sorbet, 15 minutes préparation

Cheese

Selection of Artisan Cheeses from our trolley with accompaniments

(€10 extra instead of dessert Or also available as an additional course €20)

Chef Zhan Sergejev

Tables of 5 or more a 12.5% gratuity will be added to the bill

100% of tips and gratuities are distributed to all of our staff

We work with all 14 allergens so we cannot guarantee that any dish is allergen-free