



## DINNER MENU

### Four-Course Menu €98

#### Canapés & Breads

Parmesan Gougère, Coolea Royale, Lemon Gel | Pie Tee, Beef Tartare, Nori Caviar  
Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

#### Starter

Lightly Smoked Hamachi, Compressed Kohlrabi, Grapes, Ajo Blanco  
San Marzano Tomato, Ricotta, Charred Peach, Basil Sorbet  
Pan-Seared Scallops, Fennel, Pistachio, Black Truffle, Verjus  
Braised Beef Cheek Raviolo, Caramelised Cauliflower, Foie Gras Emulsion, Aged Balsamic

#### Main Course

Lamb Rump, Green Asparagus, Smoked Aubergine, Mint, Red Pepper, Herb Infused Jus  
Atlantic Hake, Jerusalem Artichoke, Jersey Royal Potatoes, Fermented Baby Gem, Kombu  
Hand-Rolled Gnocchi, Cavolo Nero, Toasted Hazelnut, Spinach, Aged Comté  
Wild Turbot, Fèves, Courgette, Smoked Eel, Shellfish Sauce  
Fillet of Beef Dry-Aged, Cévennes Onion, Chimichurri, Maitake Mushroom, Sherry Jus, + €20

#### Dessert / Cheese

Chocolate Tart, Manjari Opaline, Calamansi, Pavana Sorbet  
Passion Fruit Soufflé, Milk Ice Cream, (15 Minutes Préparation)  
Lemon Cheesecake, Caramelised Pecan, Sudachi Sorbet  
Strawberry Gariguettes, Opalys Mousse, Champagne, Apricot Sorbet  
Sheridan's Artisan Cheeses x 3 with Quince & Accompaniments, + €10

#### Chef Bijay Nepali