



MAY 2023

LUNCH MENU

2 Courses + Canapé, Breads + Side Accompaniment, €55

3 Courses + Canapé, Breads + Side Accompaniment, €65

Canapé

Tartelette, House-made Ricotta, Basil Espuma

Breads

One Pico Brown Bread & Sourdough Baguette, Salted Farmhouse Butter

Starters

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

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

Poached Lobster Tail, Lobster Claw, Beetroot, Bergamot +€15

Main Courses

Poached Halibut, Walnut, Smoked Eel, Cauliflower

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

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

Side Accompaniment

Pomme Mouseline

Desserts

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

Green Apple Pavlova, Coriander Diplomat, Green Apple Sorbet

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