



LUNCH MENU

Three-Course Menu €49 (Canapé & Breads + Starter + Main Course)

Four-Course Menu €65 (Canapé & Breads + Starter + Main Course + Dessert or Cheese)

Canapé & Breads

Parmesan Gougère, Coolea Royale, Lemon Gel

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

Foie Gras Parfait, Gooseberry, Candied Hazelnuts, Violet Mustard, Warm Brioche

Main Course

Roast Barbary Duck Breast, Baby Turnip, Beetroot, Green Olives, Duck Jus

Hand-Rolled Gnocchi, Girolles, Hispi Cabbage, Linseed, Aged Comté

Atlantic Hake, Peas, Samphire, Potatoes, Fermented Lettuce, Kombu

Fillet of Beef Dry-Aged, Cévennes Onion, Chimichurri, Maitake Mushroom, Sherry Jus, + €20

Dessert / Cheese

Elderberry Mousse, Raspberry, White Chocolate Crumble, Lychee Sorbet

Jivara Crèmeux, Citrus Gel, Almond & Coconut Florentine, Mango Sorbet

Passion Fruit Soufflé, Milk Ice Cream (15 Minutes Préparation)

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Chef Bijay Nepali