

HORS D'OEUVRES

Each dish is served when ready

TAPENADE Tapenade With Garlic Croutons	6.5
PISSALADIÈRE Onion Tart with Anchovies and Olives	9.5
CALAMARS FRITS Crispy Squids with Paprika and Green Chilli	17.5
ARTICHAUT ENTIER AVEC VINAIGRETTE AU CITRON Whole Warm Artichoke with Lemon and Anchovies Vinaigrette	17.5
POIVRONS MARINÉS À L'HUILE D'OLIVE Marinated Sweet Peppers	11
BETTERAVES MARINÉES Marinated Beetroot	9.5
BURRATA ET TOMATES Burrata with Cherry Tomatoes and Basil	22.5
SALADE D'ENDIVES ET GORGONZOLA Endive Salad with Gorgonzola and Caramelized Walnuts	19.5
SALADE DE LENTILLES VERTES Green Lentil Salad with Apple and Burnt Tomatoes	16.5
SALADE DE POUSSÉS D'ÉPINARDS, ARTICHAUTS ET FÊTA* Baby Spinach and Artichoke Salad with Feta	16.5
SALADE DE CHOU-FLEUR Cauliflower Salad with Almond and Caraway dressing	17
SALADE NIÇOISE Niçoise Salad	29.5
CARPACCIO DE BOEUF Cured Sirloin with Pickle Dressing	18
CARPACCIO DE COQUILLES ST JACQUES Scallops Carpaccio with Almonds and Golden Raisins	25
CARPACCIO DE SÉRIOLE DU JAPON Yellowtail Carpaccio with Guacamole and Citrus Dressing	23
TARTARE DE THON Tuna Tartare	32/27
CROQUETTES DE MORUE Salt Cod Croquettes with Roasted Pepper Relish	16.5
CREVETTES TIÈDES À L'HUILE D'OLIVE Warm Prawns with Olive Oil and Lemon Juice	19.5
ESCARGOTS DE BOURGOGNE Snails with Garlic Butter and Parsley	22.5
TARTE AU CRABE ET TOMATE* Dorset Crab and Tomato Tart	32.5

*Seasonal Dishes

Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts.
A discretionary service charge of 15% will be added to your bill.