

PRIX-FIXE

2 courses 19.50 ~ 3 courses 24.50

Spinach and Blue Cheese Tart (v)

Carottes Râpées (vg)

Beetroot Râpées (vg)

∞— Main —⇒

Hake Fillet

with pickled courgettes and a champagne sauce

Grilled Spatchcock with salsa verde

Wild Mushrooms & Chestnut Gratin

red lentils, spelt and vieux gruyère

> Dessert →

Coconat Dacquoise with chantilly cream and summer berries

Sorbet du Jour (vg)

Macarons Fait Maison

Please inform your server if you have any food allergies or special dietary needs A discretionary 12.5% Service Charge will be added to your bill Prices include VAT. All gratuities are managed independently