
LA CARTE

SMALL TASTING DISHES

- All at £19 -

LE MAQUEREAU

Mackerel with smoked herring eggs, light horseradish cream, fresh white pickles

LE CAVIAR (supp £13)

Oscietra caviar, smoked herring, crispy buckwheat and buttermilk ice cream

LA SAINT-JACQUES

Seared scallop with a smoked potato mousseline and sage jus

L'ŒUF COCOTTE

Poached egg with wild mushrooms, old sherry, wild herbs and crispy bacon

LE FOIE GRAS

Foie gras torchon, pear and cocoa with a marbled brioche

LES RAVIOLES

Langoustine and truffle ravioli with savoy cabbage

LE BURGER

Beef and foie gras burger, aromatic sauce and pickled shallots

L'ŒUF CAVIAR (supp £30)

Caviar served on a soft poached egg in a crispy rice batter

MAIN COURSES

- All at £29 -

LA MORUE

Cod fillet wrapped in marbled Kombu, served on a daikon puree with yuzu

LE HOMARD (supp £22)

Whole roasted lobster, vegetable raviolis with an aromatic herb and spice broth

LE BAR (supp £10)

Seabass seared, variations of fennel and garlic with bouillabaisse sauce

LE BŒUF

Beef rib eye Prime Angus, 250g

LA CAILLE

Stuffed quail with foie gras and truffle mashed potato

LE Tournedos de boeuf (supp £12)

Beef fillet with Malabar black pepper and delicate winter vegetables

LA QUEUE DE BOEUF

Oxtail braised with chestnut bone marrow and black truffle

LE PIGEON

Supreme of pigeon and foie gras wrapped in cabbage