
MENU DECOUVERTE

5 COURSES £85 – WINE PAIRING £60

To maximise your dining experience, this menu is for the enjoyment of the entire table

LE CARPACCIO

Marinated seabream carpaccio, olive oil, lime and Espelette pepper
or

LES LANGOUSTINES

Langoustines and basil in crunchy angel hair, mango and passion fruit dressing

LE FOIE GRAS

Foie gras torchon, pear and cocoa with marbled brioche
or

L'OEUF COCOTTE

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

LA SAINT JACQUES

Seared scallop with a smoked potato mousseline and sage jus
or

LE FLÉTAN

Halibut, young vegetable with a refreshing lemon thyme sauce

LE CHEVREUIL

Venison fillet and haunch, celeriac with Grand-Veneur sauce
or

LA QUEUE DE BOEUF

Oxtail braised with chestnut bone marrow and black truffle

LE PRALINÉ

Crunchy praline, vanilla mousseline and chocolate sorbet
or

LE SOUFFLÉ

Exotic fruit soufflé with coconut ice cream

or

LES FROMAGES

British and French cheese (supp £8)