
MENU D'HIVER

3 COURSES £45 – WINE PAIRING £25

5 COURSES £65 * – WINE PAIRING £40

Available from 12:00-15:00/17:30-18:30 (Monday-Saturday)

STARTERS

LA BETTERAVE

Beetroot tartare with a whole grain mustard sorbet and fresh herbs

LE MAQUEREAU

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

LES CAROTTES

Roasted heirloom carrots with cumin, dates puree and carrots crumble

L'ŒUF COCOTTE *

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

MAIN COURSES

LA MORUE

Aïoli, smoked potato cream savoury juice and light crispy onions

LE JAMBONEAU

Cider braised ham, confit vegetables and bacon marmalade

LA CAILLE

Stuffed quail with foie gras and truffle mashed potato

DESSERTS

L'ANANAS *

Earl Grey sorbet, pineapple and citrus confit with fresh verbena

LE BABA

Rum baba and its cream with Rum

LE CHEESECAKE

Lemon cheesecake with Limoncello and Greek yogurt sorbet

LES FROMAGES

Additional course of British and French cheese £12

(As a dessert £8)