
MENU VEGETARIEN

7 COURSES £79 – WINE PAIRING £80

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

LA BETTERAVE

Beetroot tartare with a whole grain mustard sorbet and fresh herbs

LES CAROTTES

Roasted heirloom carrots with cumin, dates puree and carrot crumble

LE CHOU-FLEUR

Cauliflower in a spicy tempura with old parmesan

L'OEUF COCOTTE

Poached egg with wild mushrooms, old sherry and wild herbs

LA TRUFFE

Risotto with rich butter truffle sauce

L'ANANAS

pineapple and citrus confit with fresh verbena

LE LAIT ET LE MIEL

Variations of milk and honey with elderflower ice-cream

or

LES FROMAGES

British and French cheese