

## FOIE GRAS

OX OH LA LA ! ARMAGNAC & PLUM WINE	13.50
ULTIMATE FOIE GRAS & CAVIAR D'AQUITAINE, OCEANIC CRISP	18.00
PRESSED WITH CRAB, PIPERADE A LA BASQUAISE	16.00
GRILLED WITH GRAPES & SHALLOTS CHUTNEY	16.50

## POTAGER

COURGETTE FLOWER, QUINOA & BITTER CARROT	14.00
BABY ARTICHOKE TART, BARIGOULE AND TOMATO LIQUOR	14.00
ALIGOT, MOUSSELINE, WILD MUSHROOMS & CRISPY RIBBON	16.00
TRUFFLED CRACKLING SLOW COOKED EGG IN THE NEST	14.00

## RIVIERE & OCEAN

CAPPUCCINO OF LOBSTER, BLACK PUDDING & GREEN ASPARAGUS	24.00
SEARED MONKFISH, COCO BEANS, LIQUORICE & APPLE SOUR	26.00
BARBECUED "WHITE GOLD" FISH, MAIZE, TRUFFLE & BACON SAUCE	29.00
GLAZED BLACK COD, SWEET ARTICHOKEs, VERJUICE & CRUNCHY GRAPES	27.00

## FORET & PATURAGES

SEARED CALF LIVER, WILD FENNEL, INK AND GRILLED CUTTLEFISH	19.00
CHAROLAIS BEEF VARIATION, OX TAIL & CAVIAR	26.00
FRENCH SQUAB PIGEON, RHUBARB VARIATION, BLACK SALSIFI & FLOWERS	24.00
LAMB, VERMOUTH SAUCE, MUSSELS & CRISPY SWEETBREAD	26.00

## LE MARCHE

HIBISCUS AND CABBAGE "DASHI", SNAILS & GLADIOLA  
*BOUILLON D'HIBISCUS EN MARINIÈRE D'ALGUES, ESCARGOTS & GLAIEUL*

*Bordeaux, Graves Blanc – Denis Dubourdien, Clos Floridene 2009*

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MARBLED DUCK, FIGS, MAURY & PICKLED MIRABELLE  
*MARBRÉ DE FOIE GRAS AU MAURY, FIGUE & MIRABELLE AROMATIQUE*

*Roussillon, Maury – Domaine des Schistes, La Cerisaie 2013*

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WILD HALIBUT AND TRUMPETS, COFFEE EMULSION & BRAISED CELERY  
*FLÉTAN AUX TROMPETTES, CELERIS ANISÉS & CHANTILLY CAFÉ*

*Bourgogne, Santenay – David Moreau, Cuvée S 2011*

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ROASTED "LOMO", QUINOA VARIATION & CIDER JUS  
*« LOMO » RÔTI, VARIATION DE QUINOA & SAUCE ACIDULÉE*

*Rhône, Châteauneuf-Du-Pape – Les Duclaux 2006*

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CARAMELISED RHUBARB, MULLED WINE & FROSTED PINK PRALINE  
*RHUBARBE CARAMELISÉE AU VIN CHAUD & GLACE Á LA PRALINE ROSE*

*Alsace, Gewurztraminer – Rolly Gassmann 2013*

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**5 courses for £68.00**

**£105.00 with Sommelier's wine pairings**

**(Please note that Le Marché menu is for the whole table only)**