



EXPRESS LUNCH  
2 COURSE \$408, 3 COURSE \$468  
Additional course \$98

FIRST COURSE

**Scallop carpaccio** laid on a red curry paste emulsified with coconut milk/olive oil; cauliflower florets and lace bread.

**Lobster salpicon**, cauliflower/bonito fine mousse, burnt onion jelly.

**Split peas soup**: pan-sauteed cockles with parsley, horseradish whipped cream.

**Poached eggs « a l'assassin »**, golden chicken liver cake. Langoustines salpicon with green pepper.

**Fresh shucked oysters**, beef tartar with duck liver. Salsify with turmeric.

MIDDLE COURSE

**Lyon-style traditional haddock quenelle « au gratin »**.

**Spinach cream with hazelnut butter**, steamed portobello mushroom and braised daikon turnip with curry.

**Foie Gras soup** with watercress, caramelized endive.

**Sorrel omelette**, « Montgomery » cheddar fondue.

MAIN COURSE

**Around « la Belle-iloise » sardine tin**: Thin slices of organic smoked salmon, lemon sherbet/Guinness jelly. Toast with cooked ham and light mustard sauce.

**Fish & chips**: red cabbage with red currant, Gribiche sauce and crunchy salad.

**Red mullet** flavoured with vadouvan; piquillos and anchovy paste. Potato puree with black olives.

**Pork belly like a « pot-au-feu »**: calamarata/conchiglie and razor clams.

**Grilled lamb cutlets**, Stiletto eggplant. Bouquet of french beans with button mushrooms.

**Roasted beef tenderloin**, onions marmalade with pistachio. Sweet potato croquette, koslo salad. Bearnaise sauce.

DESSERTS

**Selection of three mini tartlets.**

**Strawberry soup**, red berries cocktail, moscatel granita, marshmallow Malabar.

**Crunchy green asparagus tart**; orange marmalade/sherbet flavoured with saffron.

**Coffee/Baileys/Kahlua panna cotta**, coffee jelly; lime sherbet.

**Creamy chocolate sauce**, nougatine, lime, passion fruit/maple syrup pulp. Chocolate lace biscuit.