

## FIRST COURSE

French snails, like a cromesqui with tomato.

Spinach salad with "Parma" ham, pear slices.

Red tuna, with semi-cooked roasted seeds; shiso broth and fried shallots.

63°egg, Jerusalem artichoke purée, mushrooms and Albufera sauce.

## MIDDLE COURSE

French brandade, frisée leaves and lemon salad.

Pan-fried foie gras, miso paste, aloe vera garnish.

Prawns, with herbs and crunchy vegetables. Light cream of lemongrass.

Beef ravioli; mashed potato with horseradish and red wine sauce.

## EXPRESS LUNCH

2 COURSE \$360

Additional course \$80

## MAIN COURSE

Sea bass, chestnut cream like a sauce, peanuts with Madras curry.

Smoked salmon *unilatéral*, courgette pancake, marinated cucumber.

Confit of lamb shoulder, with spices from Maghreb, eggplants; panisse with pi

French farm chicken, hazelnut-cabbage stew, caramelised pearl onions.

Pork cheek, verbena sauce; carrots and rosemary emulsion.

Grilled beef tenderloin, choron dressing; potato wafers, mixed leaves.

## LES DESSERTS

Bitter almond panna cotta: blackcurrant; fresh fudge.

Mirabelle plum marmalade with juniper, crispy tuile, liquorice mousseline.

Bichon: limoncello jelly, mango slices.

Rhubarb foam, seasonal fruit cocktail.

L'Amadeï: Venezuela ganache, pistachio ice cream and grape fruit confit.