

EARLY DINNER menu

dinner set menu from 6p.m to 7p.m (last orders)

3-course menu at 428 per person

canapés

amuse bouches

STARTERS

dungeness crab

salad with brined lemon & chive
over white 'cevenne' onion panna cotta ◦◦◦

duck foie gras

with spiced mas amiel wine poached pear
& shaved crispy ginger bread ◦◦◦

kabocha squash

velouté with parmesan reggiano cream & black winter truffle
jabugo & lard 'cul noire' tartine' ◦◦◦
[this starter can be adapted for vegetarians]

main

iberian pork belly

rubbed with espelette chili, baby squid
paimpol beans, artichokes
simmered with vintage sherry vinegar ◦◦◦

john dory

a la plancha, garden herb salad
'venere nero' risotto & jus 'gras de volaille' ◦◦◦

organic carrot

& orange ravioli, shallot confit & a few chanterelles
red wine reduction & beef jus ◦◦◦
[this main course can be adapted for vegetarians]

SIDE ORDERS

golden brown “ratte” potato confit ◦◦◦

charlotte potato mousseline ◦◦◦
[with white alba truffles add 90]

baby spinach & frisée salad in
sweet mustard & honey dressing ◦◦◦

seasonal vegetables in extra virgin olive oil ◦◦◦ each 65

DESSERTS

blood orange

confit & sorbet
with soy milk panna cotta ◦◦◦

pear ‘conference’

poached in mulled wine
with vanilla cream & sorbet of pear ◦◦◦

jivara milk chocolate

cream, condensed milk ice-cream
& gianduja foam ◦◦◦