

EARLY LUNCH BREAK MENU

lunch set menu from 11:30a.m to 12:30p.m (last orders)

STARTERS

- dungeness crab** salad with brined lemon & chive
over white 'cevenne' onion panna cotta ◦◦◦
- smokey bay oyster** with kyuri cucumber,
goat cheese & horseradish ice-cream ◦◦◦
- smoked eel** with red wine vinegar pickled beetroot,
green apple & spherificated eel consommé ◦◦◦
- 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 COURSES

- iberian pork belly** rubbed with espelette chili, baby squid paimpol beans
artichokes simmered with vintage sherry vinegar ◦◦◦
- quail** & foie gras poached/roasted, celeriac purée
girolles mushrooms & caramelized blueberries ◦◦◦
- john dory** a la plancha, garden herb salad
'venere nero' risotto & jus 'gras de volaille' ◦◦◦
- petuna ocean trout** confit, braised & raw fennel
with grated lemon peel grey shrimp sabayon ◦◦◦
- 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

CHEESE & DESSERTS

french farmer cheeses

matured by bernard anthony ◦◦◦

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 ◦◦◦

mango

lime & mascarpone pavlova ◦◦◦

2-course including mineral water 288

including choice of dessert & coffee 398