

STARTERS

Soupe a L'Oignon, Croutons et Emmental
French Onion Soup, Emmental Crouton 7.50

Oeuf Poché et Capuccino de Champignons Sauvage
Poached Egg and Wild Mushroom Cappuccino 8.50

Salade de Calamars, Coulis Pomme Gingembre
Grilled Squid Salad, Apple and Ginger Coulis 9.50

Salade Tiède aux Asperges, Pomme Ratte Truffée
Warm Salad of Asparagus with Truffled Potatoes 9.50

Carpaccio de Cevreuil, Mariné a L'Ail et au Thym et Raifort
Thyme and Garlic Marinated Venison Carpaccio with Horseradish 11.50

Saumon Fumé, Chutney D'Oignons Rouge, et Pesto a L'Aneth
Smoked Salmon with Red Onion Confit and Dill Pesto 11.50

St Jacques de Plongé Ecossaise, Petit Poids, Oignons et Jambon de Bayonne
Hand-Dived Scottish Scallops with
Green Pea Casserole and Bayonne Ham 12.50

Salade de Crabe, Printanière de Légumes et Avocats Épicés
Crab Salad, Spring Vegetables and Spicy Avocado 12.50

Ravioli D'Escargots, A L'Ail et au Persil
Snail Ravioli with Garlic and Parsley 14.50

Foie Gras Poêlé, Légumes Croquants au Vin Rouge
Seared Foie Gras, Sweet Crunchy Vegetables 17.50

Our dishes do not include any genetically modified ingredients but have been prepared in an environment in which nut or nut products are prepared and so may contain raw egg, nuts or nut products.

Please advise when ordering if you suffer from any food-based allergies.

MAIN COURSES

Tortellini de Champignons Sauvages et Truffes

Wild Mushroom and Truffle Tortellini 14.50

Soupe de Poissons Boulinade, Coquillade et Rouille

Mediterranean Fish Soup, with Shellfish and Rouille Croutons 16.50

Volaille A.O.C "Label Anglais", Tagliatelle, Morilles et Asperges

Roast Label Anglais Chicken Breast, Tagliatelli, Morels and Asparagus 18.50

Pigeon Rotis sur L'Os, Tian de Légumes et Sauce A L'Aubergine Confite

Pigeon Roasted on the bone, Tian of Vegetable and Confit of Aubergine 18.50

Pôt au Feu de Rouget Saffrané

Red Mullet Pot Au Feu with Saffron Vegetables 19.50

Loup de Mer et Lentils Du Puy, Poitrine de Porc et Chlorophile

Sea Bass with Du Puy Lentils, Confit of Pork Belly and Herb Jus 23.50

Risotto de Homard

Lobster Risotto (1/2 Lobster) 23.50

Sole, Légumes sautés à crus aux senteurs de Sésame et Crème légère au Wasabi

Lemon Sole, Sesame Scented Vegetables with a Light Wasabi Sauce 23.50

Rable et Cuisse de Lapin, enroulé de Pancetta et Sauce Civet

Saddle and Leg of Rabbit wrapped in Pancetta, Civet Sauce 23.50

Filet de Boeuf façon Rossini, Foie Gras Poêlé et Jus de Truffe

Fillet of Beef Rossini

Seared Foie Gras and Truffle Jus 29.50

Côte de Boeuf (Pour 2 ~ Minimum 1 kg), Légumes Rotis et Bearnaise Maison

Côte de Boeuf (for 2 ~ Minimum 1 kg.)

Roast Potatoes and Home-made Bearnaise

24.75 per person

Head Chef Christophe RENOÜ

Manager Guillaume BAILLY

A suggested optional gratuity of 12.5% will be added to your bill

DESSERTS

Tarte Tatin aux Pommes, Glace Vanille et Sauce Caramel
Apple Tart Tartin, Vanilla Ice Cream and Toffee Sauce 7.00

Crème Brulée au Sucre Cassonade
Crème Brulée and Cassonade 7.00

Coulant au Chocolat, Sorbet Framboise
Hot Chocolate Fondant and Raspberry Sorbet 8.00

Granité à la Mandarine, Verveine Ganache
Mandarine Granita and Verbena Ganache 8.00

Mont Blanc Praliné et Croustillant Chocolat
Praline Mont Blanc and Crunchy Chocolate 8.00

Soufflé Pomme et Poire, Glace à L'Abriocot
Apple and Pear Soufflé with Apricot Ice Cream 8.00

Sélection de Fromages Artisanals
Selection of Artisanal Cheeses 12.00

Café et Mignardises
Coffee and Petits Fours 3.50

Our dishes do not include any genetically modified ingredients
but have been prepared in an environment in which nut or nut products are prepared
and so may contain nuts or raw eggs

**Please advise when ordering if you suffer from any
food-based allergies**

Dessert Wines
by the glass

Muscat de Rivesaltes 2005
Château de Cazes
£9.00

Tokaji Szamorodni 2007
Late Harvest
Disznókő, Hungary
£9.00

Castelnau de Suduiraut 2004
Sauternes
£16.00

White Port N.V
Alves de Sousa, Quinta Graviosa
£7.00

Taylor's, Quinta de Vargellas 1998
£14.00

All our sweet wines are served in a 100 ml measure