

L'orange

A la Carte

Starters

Douceur d'artichauts et topinambours, "cromesquis" de foie gras
Creamy soup of Jerusalem & Globe artichokes
with deep fried "Cromesquis" of foie gras
£14.00

Ravioli et effeuillés d'artichauts épineux à la sauge, jambon "Serrano"
Artichoke ravioli with goat cheese, black truffle sauce & "Serrano" ham
£18.00

Foie gras confit de canard, salade acidulée aux condiments
De roquettes et pignons de pin, granité de pomme verte
Duck foie gras confit with a wild rocket salad & pine nuts,
green apple iced "granité"
£19.00

Salade de homard en coque de fenouil, vinaigrette de poivrons confits,
Fraîcheur de pamplemousse, émulsion d'anis étoilé
Grilled lobster "en coque" of fennel,
confit red & yellow peppers vinaigrette dressing,
Supreme of grapefruit & emulsion of star-shape anis
£ 19.00

Main Courses

Filets de sole farcis aux douces saveurs des sous-bois,
jeunes poireaux confits, sauce crémeuse aux truffes noires
Dover sole served with wild mushrooms, young leeks & creamy truffled sauce
£28.00

Bar cuit en vapeur d'anis, concombre, girolles et radis étuvés,
sauce perlée aux grenades
Steamed & aniseed sea bass, cucumber, girolles & radish,
pomegranate dressing
£26.00

Filet de Bœuf « en croûte », pommes fondantes farcies de Duxelle de saison
Beef fillet en croûte with bone marrow & fourme d'Ambert cheese,
Potatoes fondant stuffed with sliced wild mushrooms
£29.00

Le carré d'agneau en croûte de fruits d'hiver, aubergines et tomates confites
aux parfums d'agrumes
Rack of lamb "en croûte" of winter fruits,
eggplant & confit tomatoes flavoured with citrus
£26.00

Laurent MICHEL
Chef de Cuisine

Cloak Room Warning

The management, their employees and agents are not liable for loss or damage to guest' property deposited hereby as result of fire, theft, ordinary gross negligence or otherwise, unless such loss or damage was caused by a wilful act on the part of the Management or its employees.

In addition, the Management or employees are not responsible for any unclaimed articles