Shrimp Fritters  
tarragon yogurt  16
Carrot Rillettes  
toasted rye and Comté  12
Tarte Flambée  
onions and bacon  17
Spicy Steak Tartare*  
crispy potatoes and gribiche  18
Baby Gem Lettuce  
red quinoa and dill dressing  16
Shaved Fennel Salad*  
smoked salmon and grapefruit  20
Charred Avocado  
peekytoe crab and spiced bread crumbs  28
Crunchy Snow Peas  
marinated burrata and poached apricots  22
White Asparagus Soup  
glazed pork belly and piperade  24
Morel Mushroom Fricassee  
white polenta and grilled romaine  27
Fingerling Potato Gnocchi  
charred broccoli and aged cheddar  21

Black Truffle Cavatelli  
soft boiled egg and radish  38
Baked Sea Bass  
English peas and lemon thyme nage  39
Seared Scallops  
cauliflower, almonds and brown butter  39
Roasted Lamb Saddle  
ricotta agnolotti and spring onions  48
Herb Stuffed Chicken  
trumpet royale mushrooms and endive  43
Crusted Beef Tenderloin  
mustard-potato purée and green asparagus  47

Rice Pudding  
rhubarb and jasmine ice cream  16
Rum Custard Tart  
pineapple and coconut lemongrass sorbet  16
Red Velvet Sundae  
milk chocolate and beet sorbet  16
Brioche Pain Perdu  
salted caramel and gianduja ice cream  17
Selection of Cheeses*  
seasonal garnish and fig bread  20

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three courses                   70
wine pairing     45