

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
Marinated Beet Salad	fresh chèvre and toasted oats 19
Celeriac Soup	Bayonne ham and fontina cheese 20
Roasted Butternut Squash	burrata and toasted pumpkin seeds 24
Fingerling Potato Gnocchi	charred broccoli and aged cheddar 21
Black Truffle Cavatelli	black trumpets and shaved radish 38
Baked Sea Bass	sautéed pea leaves and beech mushrooms 37
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 red cabbage 47
Rice Pudding	rhubarb and jasmine ice cream 16
Black Walnut Financier	celeriac anglaise and celery 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

three courses	70
wine pairing	45
