



à la carte menu
3 courses £140

STARTERS

Mona Lisa potato nosotto™
“mouclad style”

Orkney scallops
Brown butter dashi, lemon caviar

Synonyme oysters
Our version of shallot vinegar

English green asparagus
Smoked ricotta whey, French pike roe

Adour foie gras
Macvin du Jura, foie gras crème caramel

MAIN COURSES

Sole
Morels, asparagus and kaffir lime

Native lobster
White miso sabayon, English peas

Solange duck
Ras el hanout, Cévennes onion

Veal sweetbread
Black olive, anchovy and feta cheese

~FOR TWO~
Roast chicken ‘de Bresse’ morels, vin jaune, chervil butter

DESSERTS

European cheese board
£10 supplement (as a dessert), £20 supplement (as an extra course)

New season almonds
The 5 tastes of my childhood memories

Asparagus
White chocolate, black olive and coconut

Gariguettes strawberries
Toasted marshmallows, green shiso, plum saké

Ice cream trolley
Madeleines, selection of honey