

OUR CLASSICS

(to be served to the whole table)

The beginning

miniature tastes of our favourite creations - past and present

Bibendum egg

Duck jelly

white onion, smoked sturgeon, special selection caviar

Cornish turbot

“à la Grenobloise”

Brittany rabbit

Scottish langoustine, French tarragon

International cheese board

£18 supplement as an extra course

Alphonso mango

olive oil and lime

Bibendum double chocolate soufflé

South American Fairtrade Mayan Red 70% and 100% chocolate soufflé,
Madagascan vanilla ice cream

£195