

FLAVOURS

APERITIF SUGGESTION

Glass Testulat Carte D'Or, Brut Champagne (125ml)	34.50
Glass Luna Argenta Prosecco (125ml)	12.00
Martini Bianco, Dry or Rosso (40ml)	9.00
Pernod (40ml)	9.00
Campari (40ml)	9.00
Pimm's No 1 (40ml)	10.00

ENTRÉES

Salade Niçoise	25.00
Tuna, green beans, romaine lettuce, roast tomato oil & powder, black olive crumb & tapenade, quail egg, potato crisp, anchoïade & anchovies.	
Carpaccio De Bœuf Au Sel Cru	44.00
Salt beef carpaccio, raw beef tartare, parmesan crisp, balsamic gel, crouton & crème fraîche	
Foie Gras	60.00
Sauté foie gras, chicory, baked apple & apple crisp, apple gastric, parma ham, melba toast	
Escabèche De Crevettes	32.00
King prawns, caramelized carrots & onion pickle, cucumber ribbons, saffron pickled cucumber, dill & chili flakes	
Pétoncles Poêlés	40.00
Australian scallops, grilled leeks, fried leeks, roasted leek oil & anchoïade	
Fromage De Chèvre  	32.00
Brioche crumb goats cheese, wilted radicchio, truffle honey, walnuts, dill crème fraîche, truffle oil	
Poireaux À La Vinaigrette   	25.00
Braised leeks with mustard verjus, poached egg, roasted almonds & capers	



Dishes Vegetarian



Dishes Contains Wine



Dishes Contains Pork



Dishes Contains Nuts



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SOUPES

Soupe À L'oignon 	17.00
Classic French onion soup, caramelized onions, vegetable consommé, cream, gruyere crouton	
Vichyssoise De Petits Pois 	17.00
Chilled green pea & leek soup, vegetable consommé, pancetta, crème fraîche & mint	

PLAT PRINCIPAL

Saumon Écossais	68.00
Scottish salmon, beetroot amaranth, pickled beetroot, horseradish crème, salmon caviar & parsley oil	
Filet De Thon	45.00
Tuna fillet, potatoes boulangere, roasted fish & star anise consommé, tomato powder, nori & pickled cucumber	
Poisson En Papillote 	35.00
Steamed reef fish wrapped in banana leaf, fennel, courgette, white wine & butter, sauce gribiche	
Bouillabaise 	45.00
Provençal style soup, lobster, mussels, squid, red fish, prawns & scallop, tomato, cream & white wine sauce rouille	
Poitrine De Carnard 	68.00
Sous-vide duck breast, confit mushrooms, parsnip puree, port jus, candied kumquats, fried capers & basil	
Poulet À La Moutarde  	45.00
Roasted chicken thigh stuffed with foie gras, pancetta, roast onion & carrots, mustard & tarragon cream sauce	
Carré D'agneau  	90.00
Australian lamb rack, roasted red pepper puree, green pea & mint puree, pistachio crumb & red wine jus	
Filet De Bœuf	85.00
Black Angus eye-fillet, potatoes fondant, baby spinach, café de Paris butter, veal jus	
Gnocchi À La Parisienne  	35.00
Paris style choux gnocchi, chanterelle mushrooms, fried sage, beurre noisette, garlic, parsley, parmesan cheese & roasted hazelnuts	
Socca À La Patate Douce Confitée  	35.00
Chickpea flour pancake, sweet potato preserve, lentil & truffle duxelle, romesco sauce	



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DÉSSERTS

Tarte Normande 	18.00
Apple and almond tart from Normandy, whipped cream & almond praline	
Pot De Crème	18.00
Chocolate custard pot, sea salt caramel & orange granita	
Deux Et Deux Ensemble 	18.00
Profiteroles, passionfruit crème patissiere & white chocolate, pistachio crème patissiere & dark chocolate	
Gâteau Au Fromage	18.00
Baked blackberry cheesecake, blackberry compote & white chocolate	
Poire Belle-Hélène 	18.00
Poached pear, dark chocolate ganache, house made vanilla ice cream & hazelnuts	
Assiette De Fromage Du Jour	22.00
Sélection of four cheeses, gherkins, mustard fruit, honeycomb & dried fruits	

SWEET WINES & DIGESTIVE

NV MGM Mondo Del Vino Mosketto, Asti Docg, - Italy - (125ml)	13.00
2012 Las Moras Late Harvest, San Juan – Argentina - (500ml)	102.00
2007 Tschida, Beerenauslese, Burgenland –Austria (375ml)	169.50
Dubonnet (40ml)	9.00
Amaro Averna (40ml)	11.50
Branca Menta (40ml)	9.00
Jägermeister (40ml)	10.00



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