

SPECIAL MENU

ENTRÉES

Salade Niçoise

Green beans, romaine lettuce, roast tomato oil & powder, black olive crumb & tapenade, quail egg, potato crisp, anchoïade & anchovies

Carpaccio De Bœuf Au Sel Cru

Salt beef carpaccio, raw beef tartare, parmesan crisp, balsamic gel, crouton & crème fraîche

Foie Gras

Sauté foie gras, chicory, baked apple & apple crisp, apple gastric, parma ham, melba toast

Escabèche De Crevettes

King prawns, caramelized carrots & onion pickle, cucumber ribbons, saffron pickled cucumber, dill & chili flakes

Pétoncles Poêlés

Australian scallops, grilled leeks, fried leeks, roasted leek oil & anchoïnade

Fromage De Chèvre

Brioche crumb goats cheese, wilted radicchio, truffle honey, walnuts, dill crème fraîche, truffle oil

Poireaux À La Vinaigrette

Braised leeks with mustard verjus, poached egg, roasted almonds & capers

SOUPES

Soupe À L'oignon

Classic French onion soup, caramelized onions, vegetable consomme, cream, gruyere crouton

Vichyssoise De Petits Pois

Chilled green pea & leek soup, vegetable consomme, pancetta, crème fraîche & mint

PLAT PRINCIPAL

Saumon Écossais

Scottish salmon, beetroot amaranth, pickled beetroot, horseradish crème, salmon caviar & parsley oil

Filet De Thon

Tuna fillet, potatoes boulangere, roasted fish & star anise consomme, tomato powder, nori & pickled cucumber

Poisson En Papillote

Steamed reef fish wrapped in banana leaf, fennel, courgette, white wine & butter, sauce gribiche

 Dishes Contains Wine

 Dishes Contains Pork

 Dishes Contains Nuts

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

SPECIAL MENU

PLAT PRINCIPAL

Bouillabaise ▲

Provençal style soup, lobster, mussels, squid, red fish, prawns & scallop, tomato, cream & white wine sauce rouille

Poitrine De Carnard ▲

Sous-vide duck breast, confit mushrooms, parsnip puree, port jus, candied kumquats, fried capers & basil

Poulet À La Moutarde ◆▲

Roasted chicken thigh stuffed with foie gras, pancetta, roast onion & carrots, mustard & tarragon cream sauce

Carré D'agneau 🍷▲

Australian lamb rack, roasted red pepper puree, green pea & mint puree, pistachio crumb & red wine jus

Filet De Bœuf

Black Angus eye-fillet, potatoes fondant, baby spinach, café de Paris butter, veal jus

Gnocchi À La Parisienne 🍷

Paris style choux gnocchi, chanterelle mushrooms, fried sage, beurre noisette, garlic, parsley, parmesan cheese & roasted hazelnuts

Socca À La Patate Douce Confitée 🍷

Chickpea flour pancake, sweet potato preserve, lentil & truffle duxelle, romesco sauce

DÉSSERTS

Tarte Normande 🍷

Apple and almond tart from Normandy, whipped cream & almond praline

Pot De Crème

Chocolate custard pot, sea salt caramel & orange granite

Deux Et Deux Ensemble 🍷

Profiteroles, passionfruit crème patissiere & white chocolate, pistachio crème patissiere & dark chocolate

Gâteau Au Fromage

Baked blackberry cheesecake, blackberry compote & white chocolate

Poire Belle-Hélène 🍷

Poached pear, dark chocolate ganache, house made vanilla ice cream & hazelnuts

Assiette De Fromage Du Jour

Sélection of four cheeses, gherkins, mustard fruit, honeycomb & dried fruits

▲ Dishes Contains Wine

◆ Dishes Contains Pork

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