



Keeper's House Restaurant

STARTERS

Chilled gazpacho, croûton brushed with tapenade, tomato and olive oil sorbet  
Terrine of confit jumbo quail and chicken with apricot and curry chutney  
Tartarre of "daurade royale" with red pepper sorbet and tomato tuile

MAIN COURSES

Roasted fillet of wild Seabass, crayfish and tarragon raviolo, saffron jus  
Duck magret "aux épices", beetroot purée and beignet, red wine sauce  
Risotto of carrot and ginger with parmesan and steamed pok choy

DESSERTS

Strawberry soup and "pain d'épice" ice cream  
Dark chocolate fondant, raspberry and sichuan sorbet  
Light vanilla rice pudding with passion sorbet and coulis