

MENU DE PRINTEMPS

LANGOUSTINES “à la Parisienne”

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Roasted FOIE GRAS, morels, Arbois wine

...

Scottish LOBSTER

peas, spring onions, country bacon

...

Fillet of TURBOT

crayfish, green asparagus, Nantua sauce

...

Rib and saddle of new season Roquefortin LAMB

baby artichokes, “vrai jus”

...

Comté Garde Exceptionnelle, cru 2009

...

Dessert of your choice

...

Mignardises & Gourmandises

£180

Our head sommelier has specially designed three unique wine pairings to enhance the chef's quintessential seasonal menu