

LUNCH HOUR MENU

WHITE WINE

2016 Mâcon-Solotr 
J.P. S ve

or

2018 R as-Baixas
Leirana
Forjas del Salnes

RED WINE

2016 Crozes-Hermitage
F. Reverdy

or

2012 Cadillac C tes de Bordeaux
B de Biac

Chilled PEPPER velout , cucumber, basil

Soft-boiled EGG, coco beans, rocket

Braised purple ARTICHOKES, sorrel

Cookpot of HAKE, tomatoes, sunflower seeds
Rump of LAMB, sweet corn, Lautrec pink garlic
RED RICE from Camargue, courgette, black olives
Saut ed SEASONAL VEGETABLES

CHOCOLATE from our Manufacture in Paris, coconut

Contemporary VACHERIN

BLACKCURRANT, green apple, mint

3-course menu £70 includes 2 glasses of white or red wine
coffee or tea & half a bottle of water