

LUNCH HOUR MENU

WHITE WINE

2016 Sauvignon Blanc VDP
Attitude
P. Jolivet

or

2016 Mâcon-Solutré
Domaine Sève

RED WINE

2014 Maranges
B. Bachelet

or

2015 Crozes-Hermitage
P. Frères

Red and white QUINOA, fennel, pomegranate
Soft-boiled EGG, Brussels sprout and mushroom
AGRIA POTATO and LEEK velouté

VEAL belly, Swiss chard, walnut
Fillet of SALMON, artichokes, sorrel leaves and sunflower seeds
Chestnut PASTA, chicken oyster, spinach
Sautéed SEASONAL VEGETABLES

Granny Smith APPLE, Borniambuc crème fraîche
CHOCOLATE from our Manufacture in Paris, passion fruit
Contemporary VACHERIN

3-course menu £65 includes 2 glasses of white or red wine
coffee or tea & half a bottle of water