

LUNCH HOUR MENU

WHITE WINE

2016 Sauvignon Blanc VDP
Attitude
P. Jolivet

or

2015 Mâcon-Vergisson
J. Simonin



RED WINE

2014 Maranges
B. Bachelet

or

2015 Crozes-Hermitage
P. Frères

CELERIAC velouté, horseradish, chives

Pickled QUAIL EGG, broccoli and linseed

Raw and cooked white ASPARAGUS, orange, hazelnut



Fillet of STONE BASS, watercress, grenaille potatoes

Rump of LAMB, chickpeas and spicy condiment

Cookpot of QUINOA and chestnut mushrooms

Sautéed SEASONAL VEGETABLES



CHOCOLATE from our Manufacture in Paris, sesame seeds

EXOTIC FRUIT contemporary vacherin

APPLE 'tarte Tatin', puff pastry ice cream

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