

SUMMER MENU

LETTUCE / CAVIAR



Seared DUCK FOIE GRAS
wild rocket and apricot



Cookpot of LOBSTER
heritage tomatoes, purple shiso leaves



Fillet of TURBOT
green almonds and girolles



Dry-aged BEEF
artichokes, taggiasca olives



COMTÉ Garde Exceptionnelle, cru 2016



FIG from Provence
walnut and Borniambuc cream

£ 185