

LUNCH HOUR MENU

WHITE WINE

2016 Mâcon-Solentré
J.P. Sève

or

2017 Bordeaux
Sirius



RED WINE

2016 Crozes-Hermitage
F. Reverdy

or

2012 Cadillac Côtes de Bordeaux
B de Biac

WATERCRESS velouté, lili pad 'our way'

Cookpot of EGG, green asparagus, spring onions

Marinated MACKEREL, broccoli, confit lemon



STONE BASS, peas, seaweed

Corn-fed CHICKEN, Swiss chard

Potato GNOCCHI, courgette blossom

Sautéed SEASONAL VEGETABLES



CHOCOLATE from our Manufacture in Paris

Contemporary vacherin, EXOTIC FRUIT

Garigette STRAWBERRY, mint

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