

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

DUCK FOIE GRAS royale, consomm , tender herbs

Poached Cornish EGG, peas, early turnips

Braised purple ARTICHOKEs, sorrel



SALMON, radish, lettuce

GUINEA FOWL, aubergine, lemon

RED RICE from Camargue, courgette, black olives

Saut ed SEASONAL VEGETABLES



CHOCOLATE from our Manufacture in Paris, coconut

Contemporary VACHERIN

APRICOT, rosemary, grains

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