

LUNCH HOUR MENU

WHITE WINE

2016 Mâcon-Solutré
J.P. Sève

or

2018 Rías-Baixas
Leirana
Forjas del Salnes



RED WINE

2016 Crozes-Hermitage
F. Reverdy

or

2012 Cadillac Côtes de Bordeaux
B de Biac

JERUSALEM ARTICHOKE velouté, duck foie gras royale

Cookpot of EGG, wild mushrooms

Roasted and pickled BUTTERNUT, sage



Fillet of SEA BREAM, chicory, hazelnut

Braised OXTAIL, parsnip, parsley

Chestnut PASTA, spinach, caramelized onions and Comté

Sautéed SEASONAL VEGETABLES



CHOCOLATE and COFFEE from our Manufacture in Paris

Contemporary VACHERIN

Poached PEAR, red wine and spices

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