

# 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



PEACH, verbena and Sarawak white pepper

£ 185