

GRAND CAFÉ

VILLANDRY

Menu d'hôte £49

New potatoes and seasonal vegetables are served family style with with main courses

Salad of Mixed Heritage Beetroots ^v

with goats curd and hazelnuts

Marinated Salmon Tartar

with grapefruit and grapefruit gel, dill, celery leaves, red chard leaves and radish

Fillet of Beef Carpaccio

with artichoke, onion rings, radish and rocket

Duo of Duck

with apple purée, radish & endive tarte fine

Roast Cod Loin with 3-way Carrots

with roast carrot purée, heritage carrot ribbons, pickled carrot and caramelised shallots

Barigoule ^v

a traditional Provençal dish of braised artichokes and seasonal vegetables

Vanilla Panna Cotta

with seasonal fruit

Chocolate Tart

with vanilla ice cream

Strawberry Mille Feuilles

with crème pâtissière

Coffee or tea & Petit Fours

^v = vegetarian ingredients / ⁿ = contains nuts. For gluten free options ask your waiter.

A discretionary service charge of 12.5% will be added to your bill. This is divided amongst staff. All prices include VAT at 20%.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.