

# MENU D'AUTOMNE

'POT-AU-FEU' broth  
wild boar ravioli



Seared DUCK FOIE GRAS  
walnut and crab pear



Hand-dived SEA SCALLOP  
butternut squash, lemongrass



MONKFISH, red wine and celeriac



DUCK breast, orange and beetroot



COMTÉ Garde Exceptionnelle, cru 2015



QUINCE cooked in coffee beans  
chestnut

£ 180