

FESTIVE PRIVATE DINING

Menu 150

Mirin Cured Quail Yolk / Wasabi Sabayon / Crispy Bacon
Avocado Cone / Cucumber / Lemon
Classic "Steak Tartare"

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Wine Flight 135

Jerusalem Artichoke Velouté

Premium Wine Flight 270

Alsace Bacon / Piedmont Hazelnuts / Black Winter Truffle

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Cornish Cod

Butternut Squash / Red Kuri / Pumpkin Seed / Trompette

Arnaud Tauzin Guinea Fowl

Parsnip / Coco Nibs / Walnut / Coffee

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Tête de Moine

Pineapple and Apple Chutney / Sesame and Poppy Seed Lavoche

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White Miso

Mango / Cashew / Caramelised Chocolate

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Canelé de Bordeaux

Banana Marshmallow / Cocoa

Lyche Pâte de Fruits

Please let the team know about any allergies or intolerances.

An optional 15% service charge is added to your bill and distributed via revenue approved tronç.

FESTIVE PLANT BASED PRIVATE DINING

Menu 140

Burella Cheese Tartlet
Smoked Dashi Broth / Turnip
Avocado Cone / Cucumber / Lemon

Wine Flight 135

Barbecued Kohlrabi
Pickled Cucumber / Dill

Premium Wine Flight 270

Slow Cooked Pumpkin
Seed Praline / Trompette / Savoury Granola / Black Winter Truffle

Braised Celeriac
Confit Parsnip / Walnut / Apple

"Julienne Bruno" Burella
Marinated President Plum / Young Tarragon / Lavoche

Passionfruit Cremeux
Cashew / 80% Red Mayan Chocolate

Strawberry Meringue
Lyche Pâte de Fruits
Madeleine

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