

Lunch Menu

Starters

Niçoise Salad	8.5
Orecchiette, Artichoke Barigoule , Bottarga & Seaweed	9.5
Cured Mullet Carpaccio, Verjuice, Saffron & Pomegranate	10
Provençal & Corsican Charcuterie Platter	11
Duck Terrine & Orange Wine Jelly	13

Mains

Black Truffle & Truffle Pecorino Risotto	19
Roasted Cod, Pumpkin & Black Trompette	22
Seared Stone Bass, Jerusalem Artichoke & Persillade	22
Grilled Pork Loin, Cauliflower & Pickled Walnut	19

Sides

4.5 Each

Roasted New Potatoes; Panisses;
Ratatouille; Green Vegetables; Mixed Salad

Desserts

Goat & Ewe Cheese Selection	10
Lemon Meringue Tart, Hibiscus & Lavender Granita	8
Quince & Almond Financier & Rosemary Ice Cream	8
Iced Marrons Glacés Parfait & Black Currant Coulis	8
Chocolate & Lemon Thyme Tart, Pear Sorbet	8
Café Gourmand: Tea or Coffee of your choice with sweet bites	8

Set Menu

Cauliflower Velouté & Black Olives

Puntarelle & Anchovy Salad

Tripes Bastiaises

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Spelt Pumpkin, Chestnut & Ricotta

Grilled Seabream, Swiss Chard & Capers Brown Butter

Confit Duck Leg, Yellow Turnips & Amaretto Purée & Quince

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Cheese of the Day & Pickled Pear

Marmalade, Amaretti & Basil Cheesecake

Flourless Chocolate Cake, Blood Orange & Ginger Sorbet

2 Courses 23

3 Courses 27

All Set Menu dishes can be ordered individually.

If you have an allergy or food intolerance, please inform your waiter.

Game dishes may contain shots

A discretionary 13.5% Service Charge will be added to your bill.

Prices include VAT.