

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 Hake, Root Vegetables & Pieds de Mouton	22
Grilled Seabass, Swiss Chard & Capers Brown Butter	23
Grilled Beef Onglet, Cauliflower & Black olives	22

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
Pink Rhubarb, Yogurt Jelly & Almond Crumble	8
Chocolate & Lemon Thyme Tart, Pear Sorbet	8
Café Gourmand: Tea or Coffee of your choice with sweet bites	8

All menu items are subject to change according to seasonality and availability

Set Menu

Salsify, Watercress, Gorgonzola & Pear Salad
Mussel, Celeriac & Preserved Lemon Velouté
Casarecce Pasta with Braised Brisket, Ceps & Juniper Ragù

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Beetroot & Blood Orange Risotto

Roasted Coley, Poichichade, Chicory & Citrus

Grilled Pork Loin, Carrots & Mentonnaise Sauce

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Cheese of the Day & Rhubarb Chutney

Marmalade, Amaretti & Basil Cheesecake

Flourless Chocolate Cake, Pink Grapefruit & 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.

A discretionary 13,5% Service Charge will be added to your bill.

Prices include VAT.