

Lunch Menu

Starters

Niçoise Salad	8.5
Orecchiette, Artichoke Barigoule , Bottarga & Seaweed	9.5
Cured Mullet Carpaccio, Riviera Negroni & Blood Orange	10
Provençal & Corsican Charcuterie Platter	11
Duck Foie Gras Terrine & Orange Wine Jelly	13

Mains

Black Truffle & Truffle Pecorino Risotto	19
Roasted Hake, Celeriac, Rocket & Mentonnaise Sauce.	22
Seared Stone Bass, Grilled Courgettes, Mussels, Crème Fraîche & Tahini	24
Grilled Pork Loin, Cauliflower & Red Wine Sauce	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
Creamy Rice Pudding & Confit Grapefruit	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

Coco Beans Velouté & Watercress Oil

Braised Cuttlefish, Chorizo, Artichokes & Tarragon

Ham Hock Terrine & Pickled Radicchio

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Young Carrots & Roasted Shallots Risotto

Seared Seabass, Sprouting Broccoli, Walnut & Lemon Brown Butter

Grilled Beef Onglet, Beetroots, Baby Gem & Smoked Anchovy Mayonnaise

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Cheese of the Day & Rhubarb Chutney

Pineapple & Pastis Cheesecake

Flourless Chocolate Cake & Strawberry 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.