

Starters

Niçoise Salad	8.5
Orecchiette, Artichoke Barigoule , Trout Roe & Seaweed	9.5
Cured Mullet Carpaccio, Riviera Negroni & Citrus	10
Provençal & Corsican Charcuterie Platter	11
Warm Asparagus, Whipped Bottarga & Preserved Lemon	9.5

Mains

Black Truffle Risotto	19
Grilled Stone Bass, Cauliflower & Monks Beard	24
Roasted Hake, Young Carrots & Roasted Shallots	23
Spiced Ox Cheek & Root Vegetable Purée	20

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

Lunch Menu

Set Menu

Spinach Tagliatelle, Peas & Wild Garlic
Seared Mackerel, Pickled & Crunchy Vegetables, Crème Fraîche
Veal Head Terrine & Dragoncello Sauce
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Rocket & Tomme Chambrouze Risotto
Seared Trout, Salsify & Smoked Haddock Cream
Braised Lamb Neck, Flageolet Beans & Tomatoes
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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.

Monday to Friday
Lunch