

Starters

Niçoise Salad	8.5
Orecchiette, Artichoke Barigoule , Trout Roe & Seaweed	9.5
Cured Mullet Carpaccio, Riviera Negroni & Citrus	10
Heirloom Tomato, Coco Beans & Pickled Girolles	9.5
Corsican Charcuterie Platter	11

Mains

Fennel, Saffron & Preserved Lemon Risotto	18
Roasted Hake, Yellow Beans, Crème Fraîche & Tahini	22
Grilled Stone Bass, Leeks & Whipped Bottarga	24
Grilled Venison Loin, Salsify & Parsley Coulis	24

Sides

4.5 Each

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

Desserts

Goat & Ewe Cheese Selection	10
Lemon Meringue Tart, Basil & Lime	8
Green Anis & Lime Floating Island	8
Nectarine Tart & White Peach Sorbet	8
Chocolate & Rosemary Tart, Apricot 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

Soupe au Pistou

Courgettes, Carrots & Anchovies Salad

Smoked Bacon, Tomatoes & Sage Pasta

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Baked Aubergine, Goat Cheese & Lovage

Grilled Sea Bream, Wild Mushrooms & Sweet Corn Persillade

Duck Confit, Roasted Pumpkin & Grapes

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Cheese of the Day & Chutney

Black Berries, Lemon Curd & Rosewater Cream

Flourless Chocolate Cake & Yogurt 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