

Starters

Niçoise Salad	8.5
Cauliflower, Pomegranate & Basil	8
Cured Trout Carpaccio, Bergamot & Fennel	10
Gnocchi, Artichoke Barigoule & Smoked Bacon	9.5
Corsican Charcuterie Platter	11

Mains

Black Truffle Risotto	19
Roasted Skrei Cod, Green Asparagus, Roasted Peppers & Harissa Sauce	22
Grilled Stone Bass, Baked Aubergine, Crème Fraîche & Tahini	24
Roasted Guineafowl Breast, Carrots & Chermoula Sauce	21

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
Baked Apple Terrine, Butterscotch & Tonka Bean Ice Cream	8
Choux Tropezienne & Confit Cédrat	8
Glazed Chocolate Ganache, Pineapple & Coconut	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

Cauliflower Velouté & Saffron Pickled Raisins
Braised Cuttlefish, Orecchiette, Peas & Ink Sauce
Grilled Quail, Cannellini Beans & Oyster Mushrooms
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Celeriac Risotto, Pear, Hazelnut & Pesto
Grilled Trout, Braised Fennel & Quince Aïoli
Braised Lamb Breast, Artichoke, Pine Nuts & Salsa Verde
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Cheese of the Day & Chutney
Citrus Pavlova
Flourless Chocolate Cake, Rhubarb & Crème Fraîche

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