



ENTRÉES

Broccolini 13 (v)

hollandaise, yuzu, saffron, caviart

Crispy artichoke 14

aioli, mint, parmesan, lemon

Sardine mousse 14

trout roe, crudites, crispy truffle potatoes

Buffalo mozzarella 15 (g/gfo)

cherries, beets, red current, rose salt, sourdough bread

Coconut chèvre 15 (v)

heirloom tomatoes, strawberry gazpacho, mint oil, dried kalamata

Cold smoked prawns 16

dill, chive mayonnaise, lemon

Beef tartar 16

capers, cornichons, dijon, worcester, egg yolk, truffle chips

PLATS

Octopus niçoise 24

farm greens, new potatoes, haricot vert, egg, lemon mayonnaise, caviart

Caesar salad 24

hand peeled shrimps, romaine, watermelon radish, anchovies, parmesan

Green gnocchi 22 (g/gfo, vo)

parmesan cream, peas, broccolini, pesto, wild herbs, flowers

Chicken schnitzel 26 (g)

remoulade, potato salad, farm greens, celery

Royale brioche burger 26 (g)

chilli jam, roquefort cheese, butter leaf, red onion, pickles, truffle fries

Whole seabass 29

cherry tomato, courgette, aubergine, capers, olives, herb oil

Seafood linguine 30 (g)

mussels, clams, prawns, garlic, white wine

Roasted duck 32

haricot vert, dauphinoise potatoes, red wine sauce, cherry compote

ACCOMPANIMENTS

Sourdough bread & butter 3 (g/gfo)

Organic farm greens, yuzu, miso, truffle 9 (v)

Pommes frites, dill, truffle mayonnaise, parmesan 12 (vo)



PÂTISSERIE

Scoop of ice cream 6 (vo)

Crème brûlée 12

Madagascar vanilla, citrus zest, strawberry

Chocolate fondant 15 (g)

candy walnuts, mint ice cream

Peach belle 13 (v)

Cointreau caramel, raspberry, Chantilly, oat crumble

v = vegan

vo = vegan option

g = gluten

gfo = gluten-free option

CHÉRI