

# CHERI GROUP MENU

## ENTRÉES

**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

## PLATS

**Green gnocchi 22 (g/gfo,vo)**  
parmesan cream, peas, broccolini, pesto, wild herbs, flowers

**Whole seabass 29**  
cherry tomato, courgette, aubergine, capers, olives, herb oil

**Roasted duck 32**  
haricot vert, dauphinoise potatoes, red wine sauce, cherry compote

## PÂTISSERIE

**Crème brûlée 12**  
Madagascar vanilla, citrus zest, strawberry

**Belle pêche 13 (v)**  
Cointreau caramel, raspberry, Chantilly, oat crumble

## EXTRAS

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

**Sourdough bread & butter 3 (g/gfo)**

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

*3-course set menu 45*  
*with whole seabass 52*  
*with roasted duck 53*

*wine pairing 44*  
*nude pairing 33*

v = vegan, vo = vegan option  
g = gluten, gfo = gluten-free option  
Please, ask your waiter about allergens

