

SUGGESTED MENU

ESPLANADE MENU 54

Buffalo mozzarella, cherries, beets, red current, rose salt, sourdough bread (**g/gfo**)
Roasted duck, haricot vert, dauphinoise potatoes, red wine sauce, cherry compote
Crème brûlée, Madagascar vanilla, citrus zest, strawberry

CHERI MENU 51

Cold smoked prawns, dill, chive mayonnaise, lemon
Whole seabass, cherry tomato, courgette, aubergine, capers, olives, herb oil
Crème brûlée, Madagascar vanilla, citrus zest, strawberry

GARDEN MENU 45

Coconut chèvre, heirloom tomatoes, strawberry gazpacho, mint oil, dried kalamata (**v**)
Green gnocchi, parmesan, peas, broccolini, pesto, wild herbs, flowers (**g/gfo,vo**)
Peach belle, Cointreau caramel, raspberry, Chantilly, oat crumble (**v**)

WINE PAIRING 44

NUDE PAIRING 32

v = vegan, vo = vegan option
g = gluten, gfo = gluten-free option

Please, ask your waiter about allergens



CHÉRI