

# CHÉRI

**4-Course Menu 56**  
**starter, pasta, main, dessert**

**3-Course Menu 44**  
**starter, main, dessert**

## *starters & shares*

**Sourdough & seasonal butter**  
4

**Ox tail croquette**  
burnt cauliflower, beef jus, horseradish  
12

**Brassica ceaser**  
anchovies, brioche crumbs, lemon zest, aged comté  
14

**Grilled leeks**  
smoked mussels, pickled mustard seeds, hazelnuts  
14

## *handmade pasta*

**Ricotta raviolo**  
pumpkin velouté, vadouvan brown butter, marjoram  
15  
(with truffle +6)

## *mains*

**Grilled lamb rump**  
caramelized salsify, bone marrow sauce, salsify creme  
24

**Catch of the day**  
sauce Normandy, kohlrabi puree, fried oysters  
24

**King oyster mille feuille**  
pomme puree, black truffle, dijon sauce  
24

## *desserts & cheese*

**Daily selection of cheese**  
pumpkin tuille, seasonal compote  
12

**Chocolate tart**  
lime leaf, crème fraîche, yuzu  
14

**Pumpkin crème brûlée**  
black currants, coriander seeds  
14

