

4-Course Menu 58
starter, mid-course, main, dessert

3-Course Menu 46
starter, main, dessert

starters & shares

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

mid-course

Ricotta Gnocchi
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 mussels
24

Mushroom Mille Feuille
king oyster mushroom, pomme puree, black truffle, dijon sauce
24

desserts & cheese

Daily selection of Cheese
pumpkin tuile, seasonal compote
12

Chocolate Tart
crispy sun-choke, Sherry crème
14

Pumpkin Coconut Custard
black currants, coriander seeds
14

Please, ask your waiter about allergens.