

Cocktails

- Cheri 75 15

Yuzu gin,fresh lemon,bubbles
- Passion Martini 16

Vanilla vodka,passion fruit,lime,bubbles
- Oaxacan Negroni 16

Mezcal,Campari,sweet vermouth
- Cherry Cherry 16

Tequila,tart cherry,amaretto,lime
- Caramelized Banana Espresso Martini 16

Spiced rum,banana,salted caramel,espresso

0% Mocktails

- Passion in Paris 12

Passion fruit,lime,soda
- Cherry bomb 12

Almave 0% tequila,tart cherry,lime,coke
- Ginger smash 12

Limoncello 0%,ginger beer,mint,lime

Sparkling & Champagne

- Veuve Alban Sparkling Brut

French, Vin Mousseux

Chardonnay

10 / 55
- Marcel Cabelier Cremant de Savoie Brut

French, Savoie

Jacquere, Chardonnay, Altesse

13 / 72
- Fleurs De Prairie Sparkling Rose

French, Vin Mousseux

Cinasault, Grenache

10 / 55
- Copenhagen Sparkling Tea Company 0% Sparkling

Non-alcoholic

11/ 56
- Pol Hensler Champagne

Chardonnay,Pinot noir,Meunier

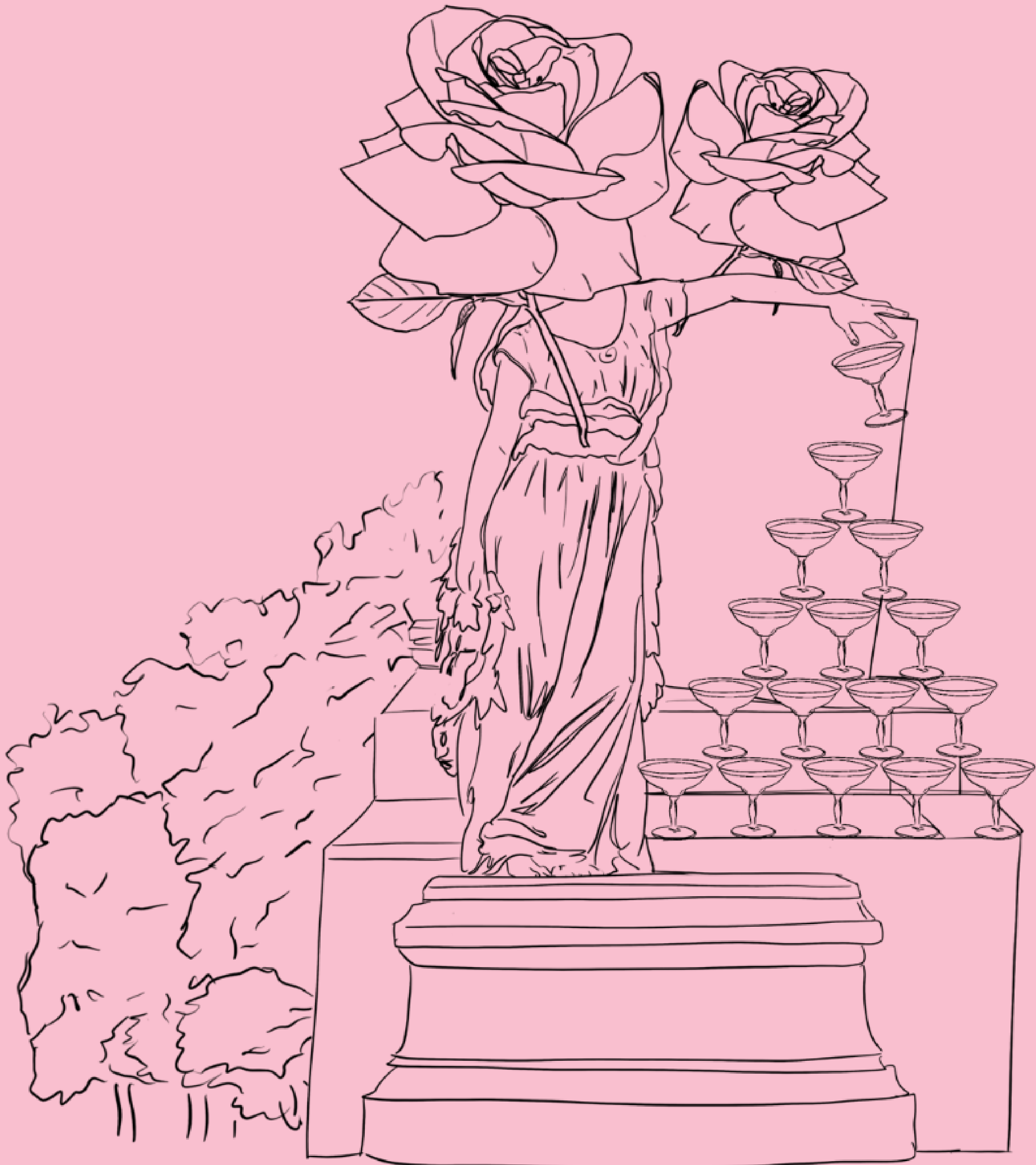
Champagne,France

90
- Baron-Albert L'Universelle Champagne Brut

Chardonnay Meunier,Pinot Noir

Champagne,France

96



Chef's Pre-Set Menu

A selection of our favorite items

3-Course 52

4-Course 60

Wine pairing 42 - 3 glasses 50 - 4 glasses

Snacks & Starters

- Bread & butter

Spelt bread,toasted grains,whipped brown butter

6
- Chéri fries

Leek top salt,steamed egg creme,rainbow trout roe

15
- Cured perch

Jalapeno salsa,burnt lemon dressing,pistachio

15
- Heirloom tomatoes

Whipped burrata,tagete vinaigrette,wild herbs

15
- Beef tartar

Egg cream,crispy onion rings,nasturtium

16
- Starter of the week

A seasonal dish from our chefs - changes weekly

16

Classics

- Croque monsieur

Gruyere béchamel,country ham,onion jam,seasonal greens

24
- Caesar chicken schnitzel

Brioche croutons,seasonal greens,haricot vert

28
- Lobster risotto

Butter poached lobster tail,smoked creme fraiche,charred peas

34
- Gnocchi

Parmesan veloute,watercress cream,caper brown butter

26

Seasonal Mains

- Catch of the day

Grilled zucchini,saffron butter sauce,caper dressing

32
- Spring cabbage

Caramelized celeriac cream,parsley velouté,celeriace granola

28
- Grilled marbled entrecôte

Smoked new potatoes,bone marrow jus,spring onion

34

Desserts

- Strawberries & cream

Milk ice cream,burnt honey creme,meadowsweet

15
- Dark chocolate ganache

Poached cherries,almond butter,wild roses

15
- Comte cheese

Olive caramel,candied pine seeds

12

Please,ask your waiter about allergens.