



Entrées

Cold Tomatoes soup, crème fresh and grissini

(V) (D) (ON)

10

Tuna Niçoise salad, tomatoes, anchovies, black olives, French beans, Lettuce gem, red onion, boiled egg, olive oil, vinaigrette

(F) (ON) (E)

16

Timbale of smoked salmon and crab meat, avocado puree, parmesan, salmon eggs

(F) (D) (C)

16

Pan fried scallops; hazelnut and capers, saffron and cider sauce

(ML) (D) (N) (SD)

17

Pan fried Snails, parsley and potatoes sauce, garlic émulsion, brie de Meaux

croquet

(GA) (D)

15

Duck liver crème brûlée 'Angelus style',
served with toasted prune and Armagnac bread

(N) (D) (E)

16

Allergy Advice chart

(G) Gluten, (N) Nuts, (D) Dairy, (F) Fish, (E) Eggs, (C) Crustacean, (GA) Garlic
(ON) Onion, (ML) Molluscs, (SY) Soy, (Cl) Celery, (SD) sulphur Dioxide (V)
vegetarian

Our private dining room and our exclusive chef's table are available upon requests.
Please ask any member of staff for more information.

A 12.5% discretionary service charge will be added to the final bill with thanks.
All prices are inclusive of VAT at 20%.



Plats

Poached filet of Salmon, on a bed of ratatouille, green beans, beurre blanc and chives sauce

(ON) (GA) (F) (D)

25

Pan fried seabass, creamy sauce, mussels, sea asparagus, and seasonal vegetables

(F) (D) (C)

25

Marinated Tuna steak in ginger honey and orange, herbs and breadcrumb crust, soya sauce, seasonal vegetables

(F) (SY)

26

Lamb shank, red wine sauce, mash potatoes with mustard de Meaux, parmesan cheese

(SD) (D)

26

Breast of duck, celeriac mash, roast clementine and pak choi

(D)

28

Rib eye steak dauphinoise potato, peppercorn sauce, marinated peppers

(SD) (D)

26

Baked aubergine roulade, fresh tagliatelle, basil, ricotta cheese, tomato sauce and Comte cheese

(V) (GA)

19

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