

1st January 2025

TO SHARE IN THE MIDDLE OF THE TABLE

PÂTÉ DE CAMPAGNE

Iberico Pork Shoulder, Black Pudding, Foie Gras

OAK SMOKED SALMON

Crème Cru, Young Radish, Seaweed Pancake

OYSTER FIN DE CLAIR

Pickles Shallots, Extra Brut Champagne Sabayon

ONION SOUP

Mini Ravioli, 24 Months Aged Comté

CELERIAC REMOULADE

Winter Black Truffle, Piedmont Hazelnut, Paris Ham

MAIN COURSE

28 AGES DAYS SIRLOIN BEEF FROM LAKE DISTRICT

OR

BBQ BRITTANY LOBSTER

OR

CORN FED CHICKEN FROM ARNAUD TAUZIN

GARNISH SERVED IN A MIDDLE OF THE TABLE

Pomme Puree with Black Truffle

Brussels Sprout Gratin with Morteau Sausage and Vin Jaune

Baby Gem Lettuce with Caesar Dressing

TO SHARE IN THE MIDDLE OF THE TABLE

Flan Parisienne and Bourbon Vanilla

Ile Flotante with Passion Fruit

Buttermilk Ice Cream and Aged Kaluga Caviar

Peru 60% Chocolate Tart and Chestnut Cream

£205