



(FROM THE 26th OF NOVEMBER)

MENU DE NOËL

With a glass of bubbles!

3 courses 35pp (30 without wine)

2 courses 29pp (24 without wine)

ENTRÉES

French onion soup, gruyère sourdough toast

Roasted pear, candied walnut, Roquefort, chicory salad (v)

Za'atar mackerel fillet, celeriac remoulade, poached egg

King oyster mushroom scallops, lemon and garlic sauce, pine nuts (vg)

PLATS

Roast guinea fowl breast, sprouts, pancetta, crispy chestnut gnocchi, jus

Cranberry and brie arancini, wild mushrooms, squash purée, pecorino, pomegranate dressing (v) or without brie (vg)

Shellfish bisque, poached locally caught fish, rouille, seaweed

DESSERTS

Hot chocolate profiteroles, candied almonds, Chantilly cream

Hazelnut and vanilla rice pudding, toasted hazelnuts

Quince and almond tart with vanilla ice cream

Vegan sorbet and fruit salad (vg)

Cheese board (3 supplement)

please inform us of any dietary requirement or allergies prior to ordering
our dishes main contains traces of nuts and gluten

v : suitable for vegetarian / vg suitable for vegan / do not hesitate to ask us we can probably tweak the dishes
10% service will be added to bills above ten pounds, this goes directly to the staff