

2 DISHES 338 ,-

3 DISHES 388,-

STARTERS

BLANCHED GREEN ASPARAGUS, HAND-PEELED SHRIMP,
LOBSTER CREAM FROM A SIPHON.

TARTAR

PICKLED ONIONS, CRISPY POTATO
AND PIMENT D'ESPELETTE CREAM.

CRAYFISH TAIL SALAD WITH MAYO,
LETTUCE, TAMARIND HONEY DRESSING
AND ROASTED HAZELNUTS.

MAIN COURSES

LONG-BRAISED GRAIN-FED HEREFORD BEEF.
SERVED WITH PEPPER SAUCE, ROSEMARY FRIED
MUSHROOMS, GLAZED PEARL ONIONS AND MASH.

LONG-TIME BRAISED PORK
RED CABBAGE WITH BLACKCURRANT AND WARM SPICES.
SERVED WITH THYME GRAVY AND MASH.

WHITE WINE STEAMED SALMON, GRILLED LEMON.
SERVED WITH POTATO FONDANT AND LEMON SAUCE.

DESSERTS

3 KINDS OF CHEESE.

GATEAU MARCEL
WITH FRESH BERRIES AND VANILLA ICE CREAM.

LEMON TART WITH MANGO SORBET.