

2 DISHES 298,-

3 DISHES 348,-

STARTERS

GREEN ASPARAGUS - SHRIMP - LOBSTER CREAM.

TARTAR

PICKLED ONIONS - CRISPY POTATO
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 TODAY'S POTATO.

LONG-TERM BRAISED PORK
APPLE WITH BLACKCURRANT, CINNAMON.
SERVED WITH TODAY'S POTATO AND BALSAMIC SAUCE.

WHITE WINE STEAMED SALMON, GRILLED LEMON.
SERVED WITH TODAY'S POTATO AND LEMON SAUCE

DESSERTS

3 KINDS OF CHEESE.

GATEAU MARCEL
WITH FRESH BERRIES AND VANILLA ICE CREAM.

LEMON POSSET