

The focus of our food is always extraordinary freshness and quality. We use the finest ingredients and cook with very little oil, dairy or carbohydrates, ensuring that each dish is light and full of natural flavour.

## starter

### CAULIFLOWER VELOUTÉ

(SERVED CHILLED)

Cauliflower, crab jelly, serrano ham, radish, bonito

£10.00

### SALAD NATHALIA 2

Beetroot marmalade with fig, gingerbread, fig and vinegar sorbet, raw vegetable shavings, lamb lettuce

£11.00

V

### CHANTILLY LACE

Lobster bisque, three colour basmati rice, horseradish cream

£11.00

### SPRING

Root vegetables with hazelnut oil, Jerusalem artichoke jelly, lentil and chestnut cream, butternut squash ice cream with star anis, grumolo and clementine

£14.00

V

## pasta. risette. etc.

### RAVIOLI

Spinach and ricotta with pine nuts and dried tomatoes, egg and béchamel. Served with rocket and a chicken and gorgonzola broth

£8.50/ £11.00

### RISOTTO

Lemon risotto, fresh walnuts, rocket coulis

£9.00/£12.50

V

### SEA BASS

Wild sea bass carpaccio, redcurrant and Raifort jelly, celeriac with curcuma

£16.00

### MAGIC OYSTERS

Fine de Claire No.2 Oysters, white onion cream, Paris ham, ginger and banana, French beans, kombu jelly

£21.00

### FOIE GRAS

Foie gras terrine, girolles in vinegar, quince paste, fig and honeyed pine nuts

£22.00

### LOBSTER

Canadian lobster aspic, olive oil flavored with passionfruit, enoki, mini lobster éclair

£39.00

### NOODLES AND TOFU

Udon noodles cooked in a white miso broth, tofu, leeks, green apples and coriander

£11.00/£16.00

V

## main course

### Fish

#### ORGANIC SALMON

Grilled salmon, fennel and bok choy, white wine broth, spicy quinoa with dried apricots

£19.00

#### RED MULLET BELLINO

Red mullet fillet, black olives, anchovies and chestnut flour crust, grilled mushrooms, fennel, bouillabaisse

£28.00

#### SCALLOPS

Pan-fried scallops, turnip and Thai grapefruit with white port, lamb lettuce and mange-tout salad, scallop mousseline

£29.00

#### HALIBUT

Halibut fillet, deep-fried squids with satay, aubergine caviar with fresh herbs

£32.00

### Meat

#### PIG

Crunchy pan-fried pig lard, Christian Parra's black pudding, red onions with cinnamon, potato mousseline and plum chutney

£21.00

#### BEEF TARTARE

Diced rib-eye with mustard, gherkins, spring onions, capers, egg mollet, Espelette pepper, parsley, fondant potato, fresh spicy tomato

£22.00

#### POULET GARE DU NORD

Roast chicken supreme, «waterzooi» vegetables, peppercorn sauce, potato gaufrette

£24.00

### POTATOES

Mashed potatoes

£4.00

V

Gratin Dauphinois

£6.00

V

Pont-Neuf

£6.00

V

### LAMB

Roast lamb fillet, peanut and tandoori sauce, salad of watercress, green mango and papaya, tamarind jus, dried Paris mushrooms

£30.00

### RIB-EYE

Roast rib-eye, cabbage and shiitake mushrooms with colman's mustard, tarragon marshmallow «Nantes» style

£32.00

## side order

### VEGETABLES & RICE

Wild rice

£4.00

V

Spinach with cream

£4.50

V

Steamed vegetables

£5.00

V

Round lettuce and anchovies

£5.50

Rocket salad with buffalo mozzarella

£6.00

V

### BREAD & BUTTER

Assortment of home baked bread with butter

£5.00

V

V : suitable for vegetarians

A discretionary 12.5% service charge will be added to your bill  
Rob Peter to pay Paul?  
Not at sketch, every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us. That is why Rob, Peter and Paul and many others have been with us such a long lovely time.