

GRIGNOTAGES

Vanilla salmon mousse and soldiers	4.50
Aspic of crab and avocado	4.50
Oyster variation	7.50
Piggy treats	7.50
Foie gras choco bar	10.50

PETITS PLATS

Juicy ravioles, braised chicory and truffle	7.50
Crispy pork & melting tuna	6.50
Classic aligot, hay sauce, potato ribbons	7.00
Beef onglet tartare, smoked ketchup and mustard ice-cream	7.00/13.00
Baby squid ragout and crab bisque	8.00
Wild mushroom civet	10.00
Pan-fried duck foie gras, aromatic rhubarb, salsify and horseradish	12.50
Caviar d'Aquitaine with blinis and sour cream (30g)	35.00

PLATS

Amber quinoa "risotto", pumpkin coulis and rocket	10.50
Glazed salmon and marinated "choucroute"	14.50
Ox cheeks Pot au Feu & winter vegetables	14.50
Roasted Mallard duck, pak choi, glazed carrots and orange crush	16.00
Braised & seared venison parsnip and white chocolate pulp, artichoke macaroons	16.00
Seared scallops, fennel tatin, baby spinach and citrus dressing	18.50
Roasted red mullet, wine sauce, marrow and confit fennel	18.50
Pan fried beef rib eye, pommes Pont-Neuf and Béarnaise	22.50

MENU TRADITIONS

Parmentier potato soup and snacked oyster
 2010 Montravel Sec, "Sauvignon", Château Moulin Caresse

Glazed salmon and marinated "choucroute"
 2008 Rully, "Les Villeranges", Domaine Faiveley

Pot au feu
 2008 Cotes d'Auxerre, "Corps de Garde", Domaine Goisot

Morbier and pickled salsify
 2009 Ventoux, "Terre des Truffes", Terraventoux

Like a tatin
 2009 Gaillac Doux "Grains de Folie Douce", Domaine Causse Marines

£ 35

£60 including sommelier wine pairings