

Wine *pairing*

Lunch Hour *Menu*

3-COURSE MENU £65

INCLUDES 2 GLASSES OF WINE,
COFFEE OR TEA &
HALF A BOTTLE OF WATER

WHITE WINE

2017 *Mâcon-Solutré*
J.P. Sève

or

2018 *Lirac*
Lunar Apogé
Domaine des Carabiniers

RED WINE

2016 *Crozes-Hermitage* - F. Reverdy

or

2012 *Cadillac Côtes de Bordeaux*
B de Biac

Marinated sea bream,
pomegranate, tender herbs

Cookpot of egg, tomatoes,
marjoram

Courgette velouté,
chickpeas and black olives

Fillet of salmon, anchovy,
broccoli, sunflower seeds

Rump of lamb, tiny potatoes,
caramelised onion

Homemade pasta,
Swiss chard, Comté

Sautéed seasonal vegetables

Chocolate from our Manufacture
in Paris, peanut

Contemporary vacherin, berry