

Wine *pairing*

Lunch Hour *Menu*

3-COURSE MENU £65

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

WHITE WINE

2018 *Savoie*
Monfarina
Giachino

or

2019 *Lirac*
Lunar Apogé
Domaine des Carabiniers

RED WINE

2016 *Crozes-Hermitage* - F. Reverdy

or

2012 *Cadillac Côtes de Bordeaux*
B de Biac

Cookpot of gratinated root vegetables,
shiso, citrus

Soft-boiled egg, fermented Brussels
sprout, smoked eel

Wild mushroom and duck foie gras
velouté, celeriac, spinach

Roasted hake fillet, char-grilled leeks,
baby grenaille potatoes

Pork loin, aubergine, pear

Homemade pasta,
Roscoff onion, artichoke

Sautéed seasonal vegetables

Chocolate from our Manufacture
in Paris, almonds

Exotic fruit
contemporary vacherin