

# Menu

## *Tasting*

£150

Scottish langoustine,  
blackberry and nori

Confit duck foie gras, grape,  
rocket and wasabi

‘Sauté gourmand’ of lobster  
and truffled chicken quenelles

Turbot, aubergine, shellfish  
and lemon balm

‘Jaune des Landes’ chicken,  
wild mushrooms, Swiss chard

Assortment of French cheeses

Exotic fruit  
contemporary vacherin