

Tasting Menu

5-COURSE MENU £150

INCLUDES COFFEE OR TEA &
MINERAL WATER

Crab and celeriac with oxalis

Seared foie gras 'pot au feu'
and black truffle

Line-caught seabass, razor clam
with sea herbs and brocoletti

Roasted chicken, champagne sauce
and potato

Quince and vanilla

INDULGE IN THE DELICATE FLAVOURS OF

Caviar £8 per gram
(5 grams minimum serving)

White truffle £20 per gram
(3 grams minimum serving)

A discretionary 15% service charge will be added to your final bill. All prices include VAT.

Lunch Menu

3-COURSE MENU £125

INCLUDES COFFEE OR TEA &
MINERAL WATER

Seared foie gras 'pot au feu'
and black truffle

Cookpot of seasonal vegetable
and fruit

● Hand-dived scallop,
citrus beurre blanc and Kristal caviar
(supplement £25)

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Line-caught seabass, razor clam
with sea herbs and brocoletti

Roasted chicken, champagne sauce
and potato

● Lobster medallion, chicken quenelle
with Périgord truffle
and homemade semolina pasta
(supplement £25)

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Quince and vanilla

Chocolate delight

Baba like in Monte-Carlo

Our menu contains allergens.
If you suffer from a food allergy or intolerance please let a
member of the restaurant team know upon placing your order.