Tasting *Menu*

5-COURSE MENU £150
INCLUDES COFFEE OR TEA &
MINERAL WATER

Delicate Dorset crab,
celeriac and oxalis

Seared duck foie gras,
'pot-au-feu' broth
with black truffle

Line-caught seabass,
razor clam, coastal herb
and broccoletti

Chicken from Arnaud Tauzin,
tender potato
and Champagne sauce

Quince in its natural way 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 duck foie gras,
'pot-au-feu' broth
with black truffle

Cookpot of seasonal vegetable
and fruit

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

. . .

Line-caught seabass,
razor clam, coastal herb
and broccoletti

Chicken from Arnaud Tauzin,
tender potato
and Champagne sauce

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

. . .

Quince in its natural way with vanilla

Chocolate from our Manufacture
in Paris, buckwheat and cocoa nib

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.