

## À LA CARTE

Each dish is prepared à la minute and served when ready

### *Petites Assiettes*

**Tartare de thon** £18

Tuna tartare, confit egg yolk and Oscietra caviar (236 kcal)

**Carpaccio de poisson** £25

Yellowtail, Côte d'Azur lemon, olive oil and black sea salt (222 kcal)

**Crevettes à l'huile de piment** £16

Seared king prawns with garlic, chilli and olive oil. Served in a hot skillet (195 kcal)

**Calamars frits** £14

Lightly fried baby squid seasoned with chilli sea salt (366 kcal)

**Carpaccio de bœuf** £16

Beef fillet, black truffle and lemon zest (210 kcal)

**Escargots** £16

Baked snails, white wine, garlic and n'duja lemon butter. Served with warm artisan French baguette (921 kcal)

**Fromage au four** £14

Baked Gruyère, Emmental, Cognac, crispy pancetta and Dijon mustard. Served in a skillet with warm artisan French baguette (797 kcal)

**Tarte au fromage** £10

Crisp pastry with thyme, garlic, caramelised onion and Gorgonzola foam (319 kcal)

**Burrata miel** £12

Burrata with Seville orange, coriander seeds and mānuka honey (578 kcal)

**Seared tuna niçoise** £14/£22

Niçoise salad with spicy citrus soy dressing and Oscietra caviar (Starter 142 kcal, main course 280 kcal)

**Salade de haricots et Parmesan** £12

French bean salad, fresh basil, aged balsamic and Parmesan (372 kcal)

**Salade de lentilles et brie** £10

Warm lentil salad, Brie de Meaux, sweet apple and basil mustard vinaigrette (680 kcal)

### *Pâtes Maison*

House selection of finest pasta and risotto

**Rigatoni au homard** £35

Seared lobster with rigatoni and Scotch bonnet labneh crème (1579 kcal)

**Gnocchi Gorgonzola** £14

Gnocchi with Gorgonzola dolce crème and wilted spinach (744 kcal)

**Agnolotti au fromage et beurre** £14

Agnolotti with cheese béchamel and crispy sage butter (1692 kcal)

**Risotto au poussin** £14

Baby chicken and spinach with creamy arborio rice (1004 kcal)

**Risotto aux truffes et champignons** £18

Wild mushroom risotto with aged Parmesan and black truffle (1006 kcal)

### *Plats de Signature*

**Sea bass à la marinière** £32

Pan-seared sea bass with white wine, parsley, shallots and lemon (1713 kcal)

**Lobster Thermidor** £44

Grilled lobster with Cognac, Dijon mustard, Gruyère and black truffle. Served in a hot skillet (808 kcal)

**Poussin au citron** £24

Paprika-roasted whole baby chicken with chilli & lemon garlic butter and chives (640 kcal)

**Agneau aux herbes** £30

Herb-crust French trim lamb cutlets (501 kcal)

**Filet mignon** £36

Seared beef filet mignon with chanterelle and aged Parmesan crème (891 kcal)

### *Grand Plats*

**Boeuf au poivre** £45

448g grilled rib-eye steak with truffle peppercorn sauce (943 kcal)

**Turbot au piment** £50

450g fillet of turbot with roasted garlic, dried chilli and white wine emulsion (611 kcal)

**Filet de sole** £55

670g pan-fried Dover sole with citrus garlic butter (1435 kcal)

### *Accompagnements*

**Frites** £6

Layered potato chips with rosemary and sea salt (614 kcal)

**Haricots verts** £6

Warm French beans with garlic and mint butter (364 kcal)

**Epinards aux noisettes** £6

Baby spinach with caramelised garlic & hazelnut butter (189 kcal)

**Champignons au beurre** £6

Pan-seared chestnut mushrooms with garlic and thyme butter. Served in a hot skillet (595 kcal)

**Mousse de pomme de terre** £6

Aerated creamed potatoes (270 kcal)