

BESPOKE DINING EXPERIENCES

MENU A £65

Petites Assiettes

A selection of signature dishes to share

Calamars frits

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

Salade de haricots et Parmesan

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

Burrata miel

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

Plats

A selection of main courses to share

Sea bass à la marinière

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

Poussin au citron

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

Gnocchi Gorgonzola

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

Accompagnements

Frites

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

Champignons au beurre

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

Desserts

A selection of desserts to share

Beignets

Warm beignets served with a selection of signature sauces: dulce de leche, Valrhona Andoa organic dark chocolate, spiced orange (788 kcal)

Tarte au citron

Lemon tart with olive oil, honey and roasted marcona almonds (443 kcal)

MENU B £80

Petites Assiettes

A selection of signature dishes to share

Crevettes à l'huile de piment

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

Fromage au four

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

Salade de lentilles et brie

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

Plats

A selection of main courses to share

Filet de sole

Pan-fried Dover sole with citrus garlic butter (1435 kcal)

Agneau aux herbes

Herb-crusted French trim lamb cutlets (390 kcal)

Agnolotti au fromage et beurre

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

Accompagnements

Frites

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

Champignons au beurre

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

Desserts

A selection of desserts to share

Tarte au citron

Lemon tart with olive oil, honey and roasted marcona almonds (443 kcal)

Mille-feuille

Caramelised pastry with tainori dark chocolate chantilly, mandarin confiture and Grand Marnier crème (485 kcal)

MENU C £90

Petites Assiettes

A selection of signature dishes to share

Carpaccio de poisson

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

Carpaccio de bœuf

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

Tarte au fromage

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

Plats

A selection of main courses to share

Turbot au piment

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

Bœuf au poivre

Grilled rib-eye steak with truffle peppercorn sauce (697 kcal)

Risotto aux truffes et champignons

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

Accompagnements

Frites

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

Haricots verts

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

Fromagerie

Assiette of fine French cheese (419 kcal)

Desserts

A selection of desserts to share

Pot de crème au caramel

Salted caramel pot de crème with caramelised brioche, smoked salt and espelette pepper (589 kcal)

Tarte Tatin

Pear and apple tarte Tatin with warm caramel and Tahitian vanilla ice cream (691 kcal)