

## À LA CARTE

Each dish is prepared à la minute and served when ready

### HORS D'OEUVRE

<b>Sélection de pain</b> Homemade breads with olive oil & balsamic vinegar (467 kcal)	8.5
<b>Fine de Claire</b> Two oysters with lemon crème fraîche and green tabasco dill oil (204 kcal)	12
<b>Tartare de thon</b> Tuna tartare, confit egg yolk and Oscietra caviar (236 kcal)	19
<b>Steak tartare</b> Cured beef fillet with verjus, lemon zest, Parmesan and fleur de sel (316 kcal)	16.5
<b>Carpaccio de poisson</b> Yellowtail carpaccio with citrus and miso salt (232 kcal)	25
<b>Carpaccio de champignons</b> Portobello mushroom, Dijon mustard and aged balsamic (193 kcal)	9.5
<b>Crevettes au piment</b> King prawns with chilli and coriander (195 kcal)	16
<b>Calamars frits</b> Crispy squid with chilli sea salt (366 kcal)	14.5
<b>Escargots</b> Baked snails in 'Nduja and lemon garlic butter (921 kcal) or Garlic parsley butter (641 kcal)	16.5

### LES SALADES

<b>Poulpe finement tranché</b> Thinly sliced octopus with lemon and green chilli dressing (61 kcal)	17
<b>Salade Niçoise</b> Seared tuna with spiced vinaigrette and Oscietra caviar (132 kcal)	14
<b>Burrata miel</b> Burrata with Seville orange and mānuka honey (578 kcal)	14
<b>Salade de haricots</b> Green beans with aged balsamic vinegar and Parmesan (372 kcal)	12.5

### PÂTES MAISON

<b>Linguine au homard</b> Linguine with lobster and San Marzano tomatoes (841 kcal)	38
<b>Risotto aux champignons</b> Wild mushroom risotto with aged Parmesan and black truffle (1006 kcal)	19
<b>Gnocchi à la tomate fraîches</b> Gnocchi with San Marzano tomatoes and basil (332 kcal)	16
<b>Tortellini d'agneau</b> Lamb tortellini in Parmesan brodo (721 kcal)	18

### POISSONS

<b>Filet de bar à la marinière</b> Pan-fried sea bass with white wine, shallots and lemon crème (1530 kcal)	30
<b>Homard thermidor</b> Grilled lobster with Cognac, Gruyère and black truffle (920 kcal)	55
<b>Turbot au piment</b> Baked turbot with garlic, chilli and white wine emulsion (470 kcal)	42
<b>Filet de sole</b> Pan-fried Dover sole with citrus garlic butter (1435 kcal)	60

### LE GRILL

<b>Poussin au citron</b> Lemon marinated baby chicken (530 kcal)	24
<b>Côtelettes d'agneau</b> Lamb cutlets marinated in Dijon mustard (522 kcal)	32
<b>Filet mignon</b> Seared beef fillet with chanterelle and aged Parmesan crème (891 kcal)	40
<b>Entrecôte grillée</b> Grilled rib-eye steak with truffle peppercorn sauce (933 kcal)	36
<b>Boeuf Wagyu</b> A5 Wagyu rib-eye steak (405 kcal)	72

### ACCOMPAGNEMENTS

<b>Frites</b> Layered potato chips with rosemary (614 kcal)	7
<b>Epinards aux noisettes</b> Baby spinach with garlic & hazelnut butter (189 kcal)	7.5
<b>Champignons</b> Garlic mushrooms with thyme (403 kcal)	7
<b>Mousse de pomme de terre</b> Aerated potato mousse (270 kcal)	6.5
<b>Salade verte</b> Mix leaf salad with citrus dressing (68 kcal)	7

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults need around 2000 kcal per day.

## DÉJEUNER EXPRESS

**Available during specified hours**

Monday to Friday - 12:00 until 14:30

29 Two courses

35 Two courses accompanied with a glass of wine chosen  
by our sommelier

## HORS D'OEUVRE

**Poulpe finement tranché**

Thinly sliced octopus with lemon and green chilli dressing (61 kcal)

**Salade Niçoise**

Seared tuna with spiced vinaigrette and Oscietra caviar (132 kcal)

**Burrata miel**

Burrata with Seville orange and mānuka honey (578 kcal)

## PLAT PRINCIPAL

served with a mix leaf salad with citrus dressing (68 kcal)

**Filet de bar à la marinière**

Pan-fried sea bass with white wine, shallots and lemon crème (1408 kcal)

**Poussin au citron**

Lemon marinated baby chicken (530 kcal)

**Gnocchi à la tomate fraîches**

Gnocchi with San Marzano tomatoes and basil (366 kcal)

## PETITS FOURS (146 kcal)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.

## TASTE OF WHITCOMB'S

34 Two courses

39 Three courses

### HORS D'OEUVRE

#### **Fine de Claire**

Two oysters with lemon crème fraîche and green tabasco dill oil (204 kcal)

#### **Salade Niçoise**

Seared tuna with spiced vinaigrette and Oscietra caviar (132 kcal)

#### **Calamars frits**

Crispy squid with chilli sea salt (366 kcal)

#### **Burrata miel**

Burrata with Seville orange and mānuka honey (578 kcal)

### PLAT PRINCIPAL

served with a mix leaf salad with citrus dressing (68 kcal)

#### **Filet de bar à la marinière**

Pan-fried sea bass with white wine, shallots and lemon crème (1408 kcal)

#### **Poussin au citron**

Lemon marinated baby chicken (530 kcal)

#### **Risotto aux champignons**

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

#### **Gnocchi à la tomate fraîches**

Gnocchi with San Marzano tomatoes and basil (366 kcal)

### LES DESSERTS

#### **Mille-feuille**

Tāinori dark chocolate Chantilly, mandarin confiture and Grand Marnier crème (485 kcal)

#### **Tarte au citron**

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

#### **Sélection de sorbets**

Selection of homemade sorbets (202 kcal)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.