

A La Carte Menu

Starters:

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| Courgettes and squash from Eric Roy, vinaigrette with meat jus | 20 € |
| Pan seared foie gras, jus & vegetables | 27 € |

Main Courses:

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| Steamed Arctic char 'à la nacre', butter & shallot sabayon | 30 € |
| Baked pikeperch, Sardinian fregola pasta tossed with crayfish | 35 € |
| Pigeon roast on its breast, giblets & wilted spinach | 42 € |
| Roast calves' sweetbreads, smoked gravy, sweet onion | 45 € |

Le Fromage :

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| An assortment of cheeses from the Maison Mons (Best French Artisan Cheesemakers) | 18 € |
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Desserts:

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| Chocolate, hazelnut and lemon | 15 € |
| Dessert of the moment | 15 € |