

Starters

King Crab, herb butter, lemon thyme 45

Scallops, white beans, Sobrasada 30

Langouste, brioche, kohlrabi, smoked butter 40

Burrata, pumpkin, artichoke, pointed cabbage 29

Mushroom toast, hummus, poached egg 29

Beef tartare, Mimolette cheese, soy 29

Duroc croquette, cauliflower, mustard seed 28

Pate of hare, chicory, apple 29

Three oysters 24

Ponzu & wagyu / Guava & sweet potato / Salmon & pear

Main Courses

Turbot on the bone, leek, gray shrimp, bisque-béarnaise 58

Ray wing, capers, brown butter, puree 38

Cod, girolles, butternut, orecchiette 40

Celeriac, aubergine, mushroom, black garlic 35

Cauliflower, chutney, beetroot, parmesan 35

Venison, chicory, Brussels sprouts, pork belly, truffle 45

Pheasant, turnips, savoy cabbage, potato gratin 42

Côte à l'os Dark Red Frisona, two people 58pp

Wagyu, A5-BMS12, Kagoshima 98

Entrecôte Berugi 46

With chicory & Jerusalem artichoke or salad
Fries or Hasselback potato
Pepper sauce, bordelaise, béarnaise or choron