

## start

<b>octopus carpaccio</b> , fennel, citrus, calamansi	19€
<b>crab salad</b> , little gem, trout and tobiko, mango vinaigrette	15€
<b>house smoked salmon</b> , cauliflower slice, ginger and lemon	12€
<b>prawn</b> , spiced consommé, lemongrass ginger	15€
<b>beetroot marinated</b> , hazelnut, goat cheese	11€
<b>sea bass ceviche</b> , chili ginger, avocado	13€
<b>organic poached egg</b> , cep mushroom, foie gras	14€
<b>seared yellowfin tuna</b> , wasabi, gomasio, fregola, romesco dressing	16€
<b>foie gras maison</b> , beetroot chutney	17€
<b>6 oyster</b> fine de claire perle blanche, n°3	21€
<b>butternut squash soup</b> , crisp sage and shaved chestnut	9€
<b>caviar osciètre 20gr</b>	39€

## main

<b>sautéed sole meunière</b> , steamed potatoes	39€
<b>pan-sautéed duck foie gras</b> with citrus and riquette	27€
<b>scottish salmon tataki</b> , smoked salt, ginger and cucumber	24€
<b>roast wild cod fillet</b> , kale, mussels, clams and samphire	27€
<b>scallops roasted in the half shell</b> , jerusalem artichoke, chorizo, granny smith	28€
<b>fillet of beef</b> , bearnaise or pepper sauce, house french fries	39€
<b>roast gers chicken supreme</b> , mashed potatoes with truffle "tuber melanosporum"	28€
<b>wild mushroom raviole</b> , sheeps curd, chard, earl grey tea broth	24€
<b>roast challans duck</b> with honey, butternut and sweet potatoes	26€

## to share for two, three or four

<b>slow cooked shoulder of lamb</b> , rice and chestnut boulgar, goat chees, mint, lemon	76€
<b>large farm chicken</b> , 100 days, Valérie Solvit style, home fries, salad	62€

## sides

house french fries / french bean / potato purée / green herb salad	5€
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