

STARTERS

PORK	Pressed pork, sauternes jelly, carrot, pork popcorn, mustard dressing	\$190
RED MULLET	Soused red mullet, pickled vegetables, cucumber	\$200
TUNA	Tuna tartare, black olives, egg yolk, tomato	\$220
SQUID	Sous-vide squid 'risotto', cauliflower, scallop, caviar	\$280
V BEETROOT	Beetroot carpaccio, asparagus, radish, broad beans, jelly, beetroot purée	\$140
PEA	Garden pea soup, mint, pancetta	\$110
BEEF	Roasted beef marrow, beans, sourdough, truffle	\$240

MAINS

HAKE	Atlantic hake, cabbage terrine, mussel, potatoes, caviar	\$380
DUCK	Bresse duck breast, gem, broad beans, beetroot, duck cannelloni	\$390
BEEF	Fillet of A5 Saga Wagyu, beef cheek, oxtail, girolles, spinach, potato terrine	\$620
PORK	Roasted iberico pork, pineapple, fondant potato, chard leeks	\$420
CHICKEN	Bresse chicken breast, truffle polenta, creamed mushrooms, white asparagus	\$480
HALIBUT	Halibut fillet, artichokes, peas, cauliflower, golden raisins, spring onions	\$390
V ONION	Glazed onion tart, sweet onion croquette, onion ketchup, onion ash	\$240
V RISOTTO	Carnaroli, peas, beans, artichoke, spinach, truffle, parmesan	\$280

DESSERTS

STRAWBERRY	Strawberry semi fredo, milk jelly, strawberry powder, pistachios	\$90
LEMON	Tart au citron, Hendricks sorbet, cucumber jelly	\$100
CHOCOLATE	Chocolate delice, white chocolate soil, coffee mousse, rum crème fraiche	\$90
APPLE	Pressed apple, vanilla ice-cream, crumble	\$90
TEA & CAKE	Earl Grey tea panna cotta, sponge cake, raspberry jam	\$100
CHEESE	Selection of French cheese's, quince jelly, oatcakes, apricot bread, grapes	\$280

TASTING MENU

AMUSE BOUCHE

PORK

Pressed pork, sauternes jelly, carrot, pork popcorn, mustard dressing

BEETROOT

Beetroot carpaccio, asparagus, radish, broad beans, jelly, beetroot purée

SQUID

Sous-vide squid 'risotto', cauliflower, scallop, caviar

DUCK

Bresse duck breast, gem, broad beans, beetroot, duck cannelloni

PRE DESSERT

Gin and tonic

STRAWBERRY

Strawberry semi fredo, milk jelly, strawberry powder, pistachios

Or

CHEESE

Selection of French cheese's, quince jelly, oatcakes, apricot bread, grapes
(supplement+\$150)

\$980 per person