

GOÛT DE FRANCE – 2017-



Tuesday 21st March

5 courses - £95

Including French wine pairings - £165

To maximise your dining experience, this menu is for the enjoyment of the entire table.

L'AMUSE BOUCHE

LE CAVIAR DE SOLOGNE IMPERIAL

sur un saumon façon Gravlax à la vodka vinaigrette aux agrumes
Caviar on Gravlax Salmon of a vodka and citrus marinade

LE HOMARD

en ravioli, crémeux de maïs et sa bisque beurrée
Lobster ravioli with a soft corn purée and creamy bisque

LA CANETTE

aux épices réduction de betteraves et jeunes légumes
Roast duck breast in a spiced beetroot reduction, with baby vegetables

LES FROMAGES

Sélection de fromages affinés de France
Selection of matured French cheeses

LE SAINT-HONORE

Notre adaptation du fameux chou croquant à la crème chiboust
Our adaptation of the famous crisp choux pastry with light crème chiboust

LE FIN MOKA

ou le thé, escorté de petit four
Coffee or tea served with a selection of petit four